



# Sunday Menu

## AUTUMN MENU

Served 12pm - 2.45pm

2 courses for 29.00 or 3 course for 33.00

Child's 3 courses for 21.00

Served 6.30 to 8.30

3 Courses for £30.00

### STARTERS

#### Soup Of The Day

Served with homemade fresh bread (V, GF\*)

#### Large Yorkshire Pudding

Served with onion gravy (V)

#### Shrimp Cocktail

Shredded iceberg lettuce, cucumber, tomato and Marie Rose sauce (GF, DF)

#### Braised Oxtail in Filo Tart

Salt baked beetroot, pickled red onion, sour cream foam, chives (DF\*)

#### Spiced Roast Cauliflower

Pickled raisins, wild mushrooms, pomegranate, chestnut puree (V, Ve\*, GF)

### FROM THE SEA

#### Beer Battered Cod Fillet

In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked, thick hand cut chips, garden peas, tartare sauce and chef's homemade chip shop curry sauce

#### Pan Fried Hake

Nduja mussels, chickpeas, parsley crumb, and a tomato sauce (GF\*, DF)

### DESSERTS

#### Today's Hot Pudding

Served with your choice of ice cream, custard or pouring cream

#### Tonka Bean Panna Cotta

Popcorn crumble, soy sauce gel (V, GF)

#### Yorkshire Parkin

Roasted pears, black sesame tuille (V)

### MAINS

#### Roast Sirloin of English Beef

Yorkshire pudding, creamy mashed potato (GF\*)  
Served Medium-Rare

#### Roast Breast of Turkey

Creamy mashed potato and pork stuffing (GF\*)

#### Roast Loin of Pork

Mustard mash potatoes, apple puree (GF)

#### Pumpkin Risotto

Pumkin seeds, blue cheese, crispy sage (V, GF)

#### Chestnut Gnocchi

Mushroom veloute, king oysters, celeriac croquettes, wild mushroom ketchup (V)

**All above served with rosemary & garlic roast potatoes and seasonal vegetables**

#### Brandy Snap Basket

Your choice of ice cream/sorbets, please ask your server for today's selection

#### Selection of Regional Cheese & Biscuits

Homemade fruit chutney, grapes, celery and a selection of biscuits

### DIETARY

Vegetarian V

Vegan Ve

Dairy Free DF

Gluten Free GF

A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements



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3 courses for 30.00

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# Dessert Menu

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## Today's Hot Pudding

*Served with your choice of ice cream, custard or pouring cream (V)*

## Tonka Bean Panna Cotta

*Popcorn crumble, soy sauce gel (V, GF)*

## Yorkshire Parkin

*Roasted pears, black sesame tuille (V)*

## Brandy Snap Basket

*Your choice of ice cream/sorbets, please ask your server for today's selection (V, Ve\*, GF\*)*

## Selection of Regional Cheese & Biscuits

*Homemade fruit chutney, grapes, celery and a selection of biscuits (V, GF\*)*

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