

B R A S S E R I E

On the Green

Sunday Lunch

Two Course £30 / Three Courses £35

Starters

Soup of the day

artisan sourdough, salted butter

Beetroot and goats cheese salad (V)

toasted walnuts, house dressing

Smoked Trout

tartar sauce, capers, brown bread

Mains

Roast Sirloin of Yorkshire Beef (+£3 supplement)

horseradish cream, roast potatoes, Yorkshire pudding, seasonal vegetables, rich roast gravy

Braised Ox Cheek

seasonal vegetables, roast potatoes, Yorkshire pudding, red wine gravy

Roast Yorkshire Chicken Supreme

seasonal vegetables, roast potatoes, Yorkshire pudding, roast gravy

Pan-Roasted Sea Bream

new potatoes, tenderstem broccoli, lemon & caper butter

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Desserts

White Chocolate Mousse

Baileys, honey, toasted almonds

Sticky toffee pudding

butterscotch sauce, vanilla ice cream

Chocolate Brownie

vanilla ice cream

Selection of ice cream or sorbet

Ice cream - strawberry, chocolate, vanilla

Sorbet - lemons, passionfruit, raspberry

Yorkshire Cheese Selection (+£6 supplement)

artisan crackers, chutney, grapes

PLEASE INFORM STAFF OF ANY ALLERGIES
OR INTOLERANCES.

Service charge is not included in the bill