



Sunday Menu

Starters

Braised Pig's Cheeks | 9.5

Slow-braised pig's cheeks with apple and fennel braised red cabbage, finished with a rich Guinness glaze.

Cider-Steamed Mussels | 9.5

Steamed in a cider, chorizo, 'nduja and tomato sauce for warmth, depth and gentle spice.

Scallops | 16

Seared scallops with roasted celeriac purée, Doreen's black pudding crumb, pistachio and herb oil.

Goat's Cheese Bonbons | 9.5 (v)

Golden bonbons with spiced squash purée and honey-buttered pine nuts.

Braised Forerib Arancini | 8

Crisp arancini filled with slow-braised beef, served with beef stock mayonnaise.

King Prawn Thermidor | 13

King prawns in a classic thermidor sauce, topped with vintage cheddar and baked until golden.

Mains

Pan-Fried Duck Breast | 18

Pan-fried duck breast served with dauphinois potato, braised red cabbage with apple and fennel, finished with cherry sauce.

Pistachio & Herb Crusted Halibut | 25

Halibut crusted with pistachio and herbs, served with dauphinois potato, lemon samphire and pistachio.

Truffled Wild Mushroom & Chive Risotto | 16 (v)

Creamy risotto finished with truffle, chives and Harrogate Goat's cheese bonbons.

Sunday Roasts

served with celeriac purée, Yorkshire pudding, roast potatoes, seasonal vegetables and rich gravy.

Roast beef | 22

Chicken Supreme | 20

24hr braised pork belly | 21

Celeriac steak | 18

Please let your server know of any allergies or dietary requirements - many of our dishes can be adapted to suit your needs.