



SUNDAY LUNCH MENU

2 courses 21.00

3 courses 26.00

Sundays 12.30pm to 6pm

Burnt flour sourdough
Burnt butter

Seasonal Surprise Taster

STARTERS

Asparagus soup
Crispy egg, mushroom, chives

Pigs cheek
Mushroom, chives and onions

Cured trout
Burnt leek, apple, nasturtium

MAINS

Choice of Roast
Yorkshire pudding, roast potatoes, seasonal vegetable, roast gravy

Grilled Plaice
Smoked potato, mussels, spinach, samphire

Herb Barley
Broccoli, smoked garlic, almond

DESSERTS

Selection of Swaledale cheeses
Crackers, local preserves, grapes

White chocolate and thyme tart
Green rhubarb

Lemon posset
Macerated strawberries, violet shortbread