

# EASTER SUNDAY

Served 12:00 - 19:00 Two Courses 28.95 / Three Courses 32.95



## STARTERS

### Seasonal Soup of the Day

Warm sourdough bread & salted butter [GFA|PBA] (2,7)

### Steamed Duck Gyoza

Crunchy rice wine pickled vegetables with fresh coriander & soy sauce dip (2,12,13,14)

### Smoked Haddock Scotch Egg

Soft-boiled hen's egg wrapped in poached smoked haddock & potato, served with minted pea purée [GF] (4,5,7)

### Tomato & Mozzarella Bruschetta

A mixture of fresh & sundried tomato and creamy mozzarella on garlic sourdough, dressed with nut-free basil pesto & balsamic [GFA|V] (2,7,14)

### Warm Spring Salad

New season potatoes, asparagus, broad beans, garden peas, pickled shallots, watercress and pea shoot salad, coated in Yorkshire rapeseed oil [GF|PB] (14)

## ROASTS

**21 Day Aged Roast Beef** [GFA] (2,4,7,9)

**Free Range Chicken Supreme** [GFA] (2,4,7,9)

**Roast Loin of Pork** [GFA] (2,4,7,9)

**Luxury Nut Roast** [PBA] (2,4,7,10,13)

**Roast Leg of Lamb** [GFA] (2,4,7,9)

*All our roasts are served with Yorkshire pudding, roasted potatoes, carrots & parsnips, seasonal greens & proper gravy*

**Cauliflower cheese** £4.95 [V] (7) **Pigs in Blankets** £6.00 [GF] (14) **Extra Yorkshire Pudding** £1.50 [GFA|V] (4)

## CLASSICS

### Homemade Steak & Theakston Ale Pie

Seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy (2,4,7,14)

### Gammon Steak

Thick-cut smoked gammon steak served with triple-cooked chips, fried hen's eggs, and a fresh rocket salad [GF] (4)

### Beer Battered Haddock & Triple Cooked Chips

Mushy or garden peas, tartare sauce [GF] (4,5,9,14)

### Provenance Beef or Buttermilk Chicken Burger

Toasted brioche bun with tomato relish, cheese, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple-cooked chips [GFA] (2,4,7,9,13,14)

**Streaky Bacon** £1.50 / **Onion Rings** £1.50 (14)

## DESSERTS

### Rhubarb & Cream

Stem ginger and orange panna cotta, Yorkshire rhubarb jam, biscotti (2,4,7,10,14)

### Dark Chocolate Fondant

Warm molten chocolate centre, served with cherry ice cream & chocolate crumb [V] (2,4,7,13)

### Lemon Tart

Lemon curd filling, summer berry compote and Chantilly cream [GF|PB] (10)

### Sticky Toffee Pudding

Warm rich sticky toffee pudding with indulgent sea salted caramel sauce and creamy vanilla ice cream [GF|V] (4,7)

### Affogato

Creamy vanilla ice cream drowned in a shot of hot espresso served with biscotti [V] (2,4,7,10,14)

*Why not add your favourite liqueur?*

V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available  
1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

\*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables.

05/04/2026