SUNDAY LUNCH
12–5pm

SNACKS

Pitted Nocellara Olives (PB/GF) **5**

Garlic Honey Glazed Pigs in Blankets | Spring onions (GF) (13, 14) **8**

Truffle & Parmesan Macaroni Cheese Croquettes (V) (2, 4, 7, 9) **7**

Garden Herb Focaccia | Flavoured butter or balsamic & Yorkshire rapeseed oil (PBA) (2, 7, 13, 14) **5**

Lime & Sesame Glazed Pork Belly Bites | Crispy onions (GF) (7, 12, 13, 14) **8**

Crispy Potato & Leek Rösti Bites | Smoked garlic aioli (GF) (4, 7, 9) **6**

Monkfish Cheek Scampi | Coronation aioli (GF) (4, 5, 9, 13, 14) **8**

STARTERS

Black Truffle & Mushroom Ravioli | Sage & shallot velouté, pickled shimeji, crispy sage & vegan Parmesan (PB) (2, 13, 14) **12**

Yorkshire Blue Custard | Roasted Mount St John beetroot, pickled blackberry, hazelnut granola & chive oil (V/GF) (2, 4, 7, 9, 10, 13, 14) **12**

Duck Liver Parfait | Duck leg bonbon, burnt orange compote, smoked pancetta brioche & frisée (2, 4, 7, 9, 13, 14) **14**

Garlic Honey Crispy Partridge | Gem lettuce, red pepper, lime & sesame dressing & spring onions (GF) (12, 13, 14) **12**

Atlantic Prawn & Whitby Crab Cocktail | Smoked paprika & tomato dressing, lime avocado, Bloody Mary gel, pickled cucumber & gem lettuce (GF) (1, 3, 4, 9, 14) **13**

SUNDAY ROASTS

Garlic & Dijon Mustard Roast Sirloin of Beef (GFA) (2, 4, 7, 9, 14) **24**

Garden Herb Roasted Chicken Supreme | Pork & sage stuffing (GFA) (2, 4, 7, 14) **22**

Fennel Seed & Sage Roasted Pork Loin (GFA) (2, 4, 7, 14) **20**

Hazelnut, Chestnut & Root Vegetable Loaf (GFA/PBA) (2, 4, 7, 9, 10, 13, 14) **19**

All Sunday roasts are served with:
Yorkshire pudding · garden herb & garlic roast potatoes · buttered seasonal vegetables · honey & thyme roasted vegetables · homemade gravy

WHY NOT ADD...

Cauliflower Cheese (V/GF) (7,9) | 5 Pigs in Blankets (GF) (14) | 6
Extra Yorkshire Pudding (2,4,7) | 2 Braised Red Wine & Balsamic Red Cabbage (GF) (14) | 4

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. We use only Gluten-Free Oats in our kitchen. However, because oats are a cereal, they are marked under the 'Cereals containing gluten' category. Please inform staff if you have an oat allergy or intolerance.

*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please note that game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish. 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.

CLASSICS

Yorkshire Venison Burger | Smoked streaky bacon, smoked garlic aioli, apple & red onion relish, crispy onions, gem lettuce, brioche bun & fries (GFA) **23**

Spiced Carrot & Spring Onion Bhaji Burger | Cumin & onion relish, cucumber & mint raita, crispy onions, gem lettuce, brioche bun & fries (PB/GFA) **20**

Beer-Battered Hodgsons of Hartlepool Haddock | Triple-cooked chips, tartare sauce & minted crushed or garden peas (GF) **20**

Steak & Ale Pie or Chicken & Leek Pie | Buttered seasonal vegetables, homemade gravy & a choice of triple-cooked chips, fries or creamed potato **22**

DAILY SPECIALS

Fresh Harbour Landing, Kitchen Garden Soup & Pasta of the Day

Our specials are available daily using the freshest seasonal and locally sourced ingredients.

Please ask our team for today's selections.

SIDES | 4.5

Rosemary Sea Salt Triple-Cooked Chips (GF)

Creamed Potato (GF)

Tenderstem Broccoli in Chimichurri (GF)

Truffle Macaroni Cheese

Charred Hispi Cabbage, Crispy bacon & smoked garlic aioli (GF)

Skinny Fries (GF)

Buttered Seasonal Vegetables (GF)

Kitchen Garden & Parmesan Salad

Onion Rings (GF)

DESSERTS

Tonka Bean Crème Brûlée | Roasted pear compote, pickled blackberries & ginger & oat tuile (GF/PB) **10**

Mount St John Apple Sponge | Roasted white chocolate crémeux, macadamia miso caramel, pickled apple & macadamia praline (GF) **12**

Shepherds Purse Yorkshire Blue | Truffle honey, apple gel, parsnip & carrot loaf, toasted seed cracker **11**

Sticky Toffee Pudding | Sea-salted caramel sauce & Madagascan vanilla ice cream (GF) **9**

Affogato | Madagascan vanilla ice cream, shot of hot espresso & homemade biscotti **8**

Trio of Ice Cream & Sorbet | Flavours vary (GF) **7**

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