



SUNDAY MENU

THE BEGINNING

Kitchen Garden Soup of the Day warm sourdough bread & salted butter £7.95 [GFA] (2,7)

Maple & Garlic Roasted Cauliflower spicy sake sauce £5.95 [PB | GF] (13,14)

Roast Heritage Salad

Roasted heritage carrots & beetroot, seedy granola, goats curd, honey & thyme dressing £6.95 [V] (2,7,9)

Duncombe Park Pheasant Spring Roll

Crisp pastry filled with confit pheasant, shredded cabbage, root vegetables, served with sweet & sour plum sauce £6.95 (2,14)

Crab Martini

Brown crab panna cotta, hand picked white crab salad, tempura soft-shell crab, pickled fennel salad, martini espuma £9.95 (2,3,4,7,14)

THE MAIN

21 Day Aged Roast Beef served pink £23.95 (2,4,7,9)

Pork Belly with apple sauce & crackling £21.95 (2,4,7,9)

Free Range Roast Chicken Supreme lemon & thyme stuffing £21.95 (2,4,7,9)

Luxury Nut Roast £18.95 (10,13,9)

All served with Yorkshire pudding, roast potatoes, roasted seasonal root vegetables, cauliflower cheese & proper gravy

+ **Pigs in Blankets** £6.00 + **Extra Yorkshire Pudding** £1.50

Beer Battered Hodgsons of Hartlepool Haddock & Triple Cooked Chips

Tartare sauce, minted crushed peas or garden peas, lemon £18.95 [GF] (4,5,9,14)

Steak & Theakston Ale Pie or Chicken & Leek Pie

Buttered seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy £19.95 (2,4,7,14)

SIGNATURE SUNDAY ROAST SHARING BOARDS (2,4,7,9)

A selection of Sunday roasts, carved tableside, served with seasonal vegetables, Yorkshire puddings, proper gravy, braised red cabbage, roast potatoes, cauliflower cheese for the quintessential sunday experience.

Whole Roast Corn Fed Chicken with sage & onion pork stuffing £40.00 (for two) £80.00 (for four)

Slow-Braised Crispy Skin Pork Belly with sage & onion pork stuffing £40.00 (for two) £80.00 (for four)

Dry Aged Côte de Boeuf £75.00 (for two) £150.00 (for four)

TO COMPLEMENT £5.00 (or 3 sides for £12.00)

Triple-Cooked Chips | Skinny Fries | Buttered Seasonal Vegetables (7)

Creamed Potatoes (7) | Wilted Buttered Spinach (7) | Roasted Heritage Carrot & Beetroot

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 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 members 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.

01/01/2026