



SUNDAY MENU

Bloody Mary
A long drink with a spicy kick
14

Pol Roger Brut Reserve Champagne
Brioche, crisp, citrus
19

Rhubarb Negroni
Short and bittersweet
12

STARTERS

Leek & Potato Soup (V) Welsh rarebit crouton, chive	12.5	Smoked Mackerel Apple & crème fraîche, toasted sourdough	13.5
Garlic Mushrooms (V) Crispy Hen of the Woods, wild garlic, buttermilk	13	Chicken & Leek Terrine Tarragon, watercress, croutons	13.5
Venison Tartare Juniper hash brown, sorrel, Jerusalem artichoke	15.5	For the table? Haxby sourdough & cultured butter (V) (Serves 2)	4.5

ROASTS

All served with seasonal vegetables, roast potatoes, Yorkshire pudding and gravy

Roast Beef Salt aged sirloin of beef Add a braised beef shin filled Yorkshire pudding	33 5
Roast Pork Rolled pork belly, apple butter Add a braised pork shoulder filled Yorkshire pudding	28 5
Roast Lions Mane Mushroom (V) Roasted and glazed local Lion's Mane mushroom Add a duxelles filled Yorkshire pudding	28 5

MAINS

Spring Risotto (V) Asparagus, broad beans, courgette & mint	25
GT Burger & Fries Sparkenhoe Red cheese, pickles, burger sauce	25
Day Boat Fish Lemon caper butter, BBQ leeks, sea vegetables, fries	Market Price

SIDES (All 6.5)

Extra Roast Potatoes	Charred Cabbage Herb emulsion, smoked crumb
Cauliflower Cheese BBQ'd leaves & Dale end cheddar crumb	Classic Fries

DESSERTS

Chocolate Pot Almond crumb, mint ice cream	13	Rice Pudding (V) Yorkshire rhubarb, brown sugar crumble	13
Sticky Toffee Pudding (V) Clotted cream ice cream	13	Cheese 3 cheeses supplied by the award-winning cheesemonger, The Courtyard Dairy:	16
Sourdough Treacle Tart (V) Plums, crème fraîche ice cream	14	<i>Yoredale - Wensleydale Cote Hill Blue - Blue Tunworth - Camembert</i>	

Ask the team for full allergen information about our menu.

Please note that a 12.5% discretionary service charge will be added to your bill. This is shared between the team.