



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

Pea Soup (V) 11.5
Goat's curd, elderflower, croutons

Ploughman's Lunch Terrine 13
Apple & grape salad

Prawn Cocktail 15
Iceberg lettuce, cucumber, lemon

Grilled Sardine 12.5
Beef tomato, whipped feta, fennel

Crispy Buttermilk Chicken 13
Kimchi, yoghurt, hot honey

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 33
Salt-aged sirloin of beef
Add a braised beef shin filled Yorkshire pudding 5

Roast Pork 28
Rolled pork belly, apple butter
Add a braised pork shoulder filled Yorkshire pudding 5

Roast Lion's Mane Mushroom (V) 28
Roasted and glazed local Lion's Mane mushroom
Add a duxelles filled Yorkshire pudding 5

MAINS

GT Cheeseburger & Fries 25
House pickles, burger sauce

Roast Whole Plaice 37
Warm tartare sauce, crushed peas, fries

Sweetcorn Risotto (V) 25
Grilled onion, tarragon, Yorkshire pecorino

SIDES (All 6.5)

Extra Roast Potatoes

Cauliflower Cheese BBQ'd leaves & Dale End cheddar crumb

Charred Cabbage Herb emulsion, smoked crumb
Classic Fries

DESSERTS

Chocolate Pot (V) 12
Almond crumb, mint ice cream

Sticky Toffee Pudding (V) 11
Clotted cream ice cream

Sourdough Treacle Tart (V) 12.5
Peach, crème fraîche ice cream

Lemon Verbena Posset (V) 12
Strawberry sorbet, meringue

Cheese 16
3 cheeses supplied by the award-winning cheesemonger, The Courtyard Dairy:
Yarlington - Soft, cider-washed rind
Cote Hill Blue - Soft, creamy, delicate
Killeen - Goats, Gouda-style

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.



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

Pea Soup (V) 11.5
Goat's curd, elderflower, croutons

Ploughman's Lunch Terrine 13
Apple & grape salad

Prawn Cocktail 15
Iceberg lettuce, cucumber, lemon

Grilled Sardine 12.5
Beef tomato, whipped feta, fennel

Crispy Buttermilk Chicken 13
Kimchi, yoghurt, hot honey

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 33
Salt-aged sirloin of beef
Add a braised beef shin filled Yorkshire pudding 5

Roast Pork 28
Rolled pork belly, apple butter
Add a braised pork shoulder filled Yorkshire pudding 5

Roast Lion's Mane Mushroom (V) 28
Roasted and glazed local Lion's Mane mushroom
Add a duxelles filled Yorkshire pudding 5

MAINS

GT Cheeseburger & Fries 25
House pickles, burger sauce

1/2 a Native Lobster 40
Thermidore sauce, fries, salad

Sweetcorn Risotto (V) 25
Grilled onion, tarragon, Yorkshire pecorino

SIDES (All 6.5)

Extra Roast Potatoes

Cauliflower Cheese BBQ'd leaves & Dale End cheddar crumb

Charred Cabbage Herb emulsion, smoked crumb
Classic Fries

DESSERTS

Chocolate Pot (V) 12
Almond crumb, mint ice cream

Sticky Toffee Pudding (V) 11
Clotted cream ice cream

Sourdough Treacle Tart (V) 12.5
Peach, crème fraîche ice cream

Lemon Verbena Posset (V) 12
Strawberry sorbet, meringue

Cheese 16
3 cheeses supplied by the award-winning cheesemonger, The Courtyard Dairy:
Yarlington - Soft, cider-washed rind
Cote Hill Blue - Soft, creamy, delicate
Killeen - Goats, Gouda-style

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.