



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

Onion & Wensleydale Soup (V)
Treacle bread, chive butter

12

Potted Salmon

13

Citrus jelly, fennel, toasted soda bread

Beef Tartare

16

Shallot, tarragon, radish, potato crisps

Coronation Chicken Terrine

13

Marcona almonds, mango, frisée salad

Crispy Cod Cheeks

14

Crushed peas, lemon, warm tartare sauce

***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

Chalkstream Trout

37

Beetroot, cod's roe, dill & buttermilk sauce

Roasted Jerusalem Artichoke Pasta (V)

25

Hazelnut, lemon & rosemary pangrattato

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 Brownie (V)

12

Almond crumb, cherry compote, chocolate sorbet

Green Cardamom Crème Brûlée (V)

12

Damson, nashi pear

Sticky Toffee Pudding (V)

11

Clotted cream ice cream

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.