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) 12
Treacle bread, chive butter

Beef Tartare 16
Shallot, tarragon, radish, potato crisps

Crispy Cod Cheeks 14
Crushed peas, lemon, warm tartare sauce

Potted Salmon 13
Citrus jelly, fennel, toasted soda bread

Crispy Lamb 13
Kale, hazelnut & sheep's yogurt, cured egg yolk

***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
Cauliflower Cheese BBQ'd leaves & Dale End cheddar crumb
Pigs in Blankets honey mustard glaze
Charred Cabbage Herb emulsion, smoked crumb
Classic Fries

DESSERTS

Chocolate Mousse (V) 12
Extra virgin olive oil, chocolate crumb, hazelnut

Sticky Toffee Pudding (V) 11
Vanilla ice cream

Tiramisu (V) 11.50

Green Cardamom Crème Brûlée (V) 12
Damson, nashi pear

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.