
SAMPLE SUNDAY SET MENU

2 courses - £22; 3 courses £28

SUNDAY STARTERS

Chicken Liver & Madeira Parfait, Pickled Brambles, Burnt Orange Pureé, Smoked Bacon & Thyme Brioche

Roast Parsnip Soup, Charred Pear, Sprout Leaves, Oat Bread V

Twice Baked Goats Cheese & Lovage Soufflé, Charred & Pureéd Celeriac, Salted Cracked Hazelnuts & Crispy Sage V

Gravadlax of Beetroot & Dill-cured Salmon, Hen's Egg Mayonnaise, Toasted Sourdough & House Pickles

Devilled Whitebait, Red Pepper Ketchup

Posh Prawn & Oak Smoked-Salmon Cocktail, Bloody Mary Sorbet, Granary 'Loaf', Seaweed Butter - **£3 Supplement**

Deep-fried Calamari, Squid Ink Aioli

SUNDAY MAIN COURSES

Roast Topside of Radford's Beef with a Homemade Yorkshire Pudding, Root Vegetable Gravy & Duck Fat Roast Potatoes

Line-caught Skin-on Haddock, Beef Dripping Chips, Tartare Sauce, Fresh Lemon

Garlic Roasted Free Range Chicken Breast, Smoked Chicken Broth, Pearl Barley, Root Vegetables & Braised Leek

Deep-fried Yorkshire Blue Cheese 'Waldorf Style', Pickled Celery, Candied Walnuts, Granny Smith Apple, Walnut Vinaigrette V

"8oz" Whitby Burger with Endeavour Cheese, 'Two Chefs' Ale Relish, Skinny Fries & Pickled Onion Salad

Smoked Salmon & Dill Fishcakes, Poached Hen's Egg, Savoy Cabbage & Smoked Bacon, Pommery Mustard Cream

Grilled Market Fish of the Day, Coastal Vegetables, New Potatoes, Brown Shrimp & Caper Butter

SUNDAY PUDDINGS

Yorkshire Curd Tart, Boozy Prune Ice Cream, Golden Sultana Pureé

Bramley Apple Set Cream, Oat Granola, Hedgerow 'Jam', Bramble Sorbet

Steamed Ale Cake, Two Chefs Ale Ice Cream, Muscavado Sugar Sauce

Dark Chocolate & Autumn Berry Eton Mess

Selection of Beacon Farm Ice Creams or Sorbets (3 Scoops)

Three Yorkshire Cheeses, Grapes, Celery, Biscuits & Date Jam- **£3 Supplement**



Please notify your server prior to ordering of any allergies or request further information. Many of our dishes can be modified to suit dietary requirements