

---

SAMPLE SUNDAY SET PRICE MENU

---

2 courses - £20; 3 courses - £25

---

SUNDAY STARTERS

---

**Potted Chicken Liver Pâté**, Elderflower Jelly, Gin Poached Gooseberries, Golden Sultana Tea Loaf

**Spring Green Soup**, Mrs Bell's Blue Cheese, Wild Garlic Oil, Sourdough Croutons V

**Devilled Whitebait**, Red Pepper Ketchup

**Salmon and Dill Fishcake** with Pea, Lettuce & Garden Mint Vinaigrette, Garden Herb Mayonnaise

**Buttered English Asparagus**, Leeds Pecorino Shavings, Crispy Hen's Egg, Hedgerow Pesto V

**Traditional Seafood Cocktail**, Avocado, Sauce Marie Rose, Granary Loaf, Seaweed Butter - £5 Supplement

---

SUNDAY MAIN COURSES

---

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

**Line-caught Skin-on Haddock**, Beef Dripping Chips, Tartare Sauce, Fresh Lemon – Add Mushy Peas, Garden Peas or Mulligatawny sauce for £2

**Poached Free-range Chicken Breast**, Black Garlic, Baby Jackets, Charred Leeks, Wild Mushrooms & Tarragon Cream

**Twice-baked Yellison Farm Goats Cheese Soufflé**, Shallot Jam, A Little Asparagus Salad, Salted Cracked Hazelnuts V

**Fishmonger's 'Pye'** with Flat Leaf Parsley Mash, A Little Oak Smoked Salmon & Quail Egg Salad

**Salad of Seared Sashimi Tuna** with Hot Horseradish, Yorkshire Pak Choi, Asian Slaw, Beansprouts & Fresh Ginger - £5 Supplement

---

SUNDAY PUDDINGS

---

**Lemon Tart**, Raspberry Sorbet, Fresh Raspberries

**Star Inn Ginger Parkin**, Hot Spiced Syrup, Rhubarb Ripple Ice Cream

**Mixed Berry Eton Mess Sundae**

**Chocolate & Boozy Cherry Glory**

---

SUPPLEMENTARY CHEESE COURSE

---

**Selection of Local Cheeses**: Flat Capper Brie, Sandsend, Mrs Bells Blue, Seasalt Biscuits, Date Jam - £5 Supplement

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

