

## **SAMPLE SUNDAY MENU**

|   | V VEGETARIAN VE                             | /EGAN               | GF GLUTEN | N-FREE   | 1/2 HALF PORTION AVAILABLE  |       |
|---|---|---------------------|-----------|--|---|-------|
| STARTERS  |   |                     |           |  |   |       |
|   | of the day, garnish, alted butter VEGF      |                     | 6.00      |  | e prawn cocktail,<br>bread and butter                                 | 7.50  |
| Homemade chicken liver parfait, homemade chutney and toast © 6.50                     |   |                     | 6.50      | Crab salad, dressed salad 9.5                          |   |       |
| MAINS   |   |                     |           |  |   |       |
| Locally sourced r<br>all served with Su<br>and Yorkshire puo                          | ınday vegetables                            | 1                   | 15.00     |  | gine bake, crusty bread and salad ve                                  | 13.50 |
| Vegan nut roast, Sunday vegetables, creamy mash, Yorkshire pudding and gravy VE 15.00 |   |                     |           | baby gem lettuce, garlic croutons, anchovies, parmesan |   | 16.50 |
| Fauconberg steak new potatoes or c  | and ale pie,<br>hips, peas and gravy        | 1                   | 15.95     | Salmo  | of the day<br>on, Mussels, samphire,<br>and cream of white wine broth | 22.00 |
| Lightly beer batte<br>peas, tartare sauce   | ered haddock, handcut<br>e and lemon ©F 1/4 | chips, mi<br>8.00/1 | •         |  |   |       |

## **DESSERTS**

Please ask a member of staff for our dessert board or coffees

SERVICE NOT INCLUDED, ALL TIPS GO DIRECTLY TO THE TEAM, THANK YOU.