

# Sunday Lunch Menu

Sunday 24th February 2019

## *Appetisers*

Freshly Prepared Butternut Squash and Leek soup  
dipping bread and spiced pumpkin seeds

Homemade Yorkshire Pudding  
red onion marmalade and red wine gravy

The Restaurant Prawn Cocktail  
Marie rose sauce, crisp lettuce, pea shoots and salt and pepper squid

Creamy Wild Mushrooms and Yorkshire blue cheese  
sourdough croute and sautéed spinach

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## *Mains*

Roast Aged Sirloin of Beef  
Yorkshire pudding, crisp roasties and rich pan gravy

Chargrilled Breast of Chicken  
wild mushroom risotto, garden herbs and Leeds Pecorino

Thwaite Ale Battered Haddock  
triple cooked crisps, mushy peas and homemade tartar sauce

Honey Roasted loin of rare breed Pork  
Bramley apple sauce, crisp roasties and pan gravy

Roast Vegetable, Wild Mushroom and Flat Capper Brie Tart  
truffle cream and soft herbs

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## *Dessert*

Sticky Toffee Pudding  
Bourbon vanilla ice cream and butterscotch sauce

Selection of Artisan Ice creams  
vanilla, rhubarb or rich chocolate

Crème Brulee  
Homemade shortbread biscuit

Billionaire Chocolate Shortbread  
raspberry cream and chocolate crunch

A visit from our Cheese Trolley  
A fine selection of Yorkshire Cheeses, artisan biscuits and local chutney