

# Sparkling Sunday Lunch

## APPETISERS

**Freshly Prepared Soup of the Day**  
chef's savoury garnish

**Homemade Yorkshire Pudding**  
red onion marmalade and rich pan gravy

**Creamy Wild Garlic Mushrooms and Spinach**  
toasted sourdough croute and Yorkshire blue cheese (v)

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

## MAINS

**Roast Aged Rump of Yorkshire Beef**  
Yorkshire pudding, proper roasties and rich pan gravy

**Thwaites Ale Battered Haddock**  
triple cooked chips, homemade tartare sauce  
and mushy peas

**Chargrilled Chicken Breast**  
wild mushroom, garlic and parsley risotto, parmesan crisp

**Honey Roasted Loin of Pork**  
apple sauce, proper roasties and pan gravy

**Roast Vegetable, Baby Spinach and Flat Capper Brie Tart**  
truffle cream and soft herbs

## DESSERT

**Sticky Toffee Pudding**  
vanilla ice cream and butterscotch sauce

**Selection of Artisan Ice Creams**  
vanilla, mint chocolate chip and rhubarb ripple

**Crème Brulee**  
homemade shortbread

**Yorkshire Cheeses**  
artisan biscuits and local chutney

Two Course  
Three Course

£20.95 per person  
£25.95 per person