



SUNDAY

TO START

Roasted Carrot Soup, Økende sourdough (v)	9
Økende Bakery Breads, oil, balsamic, whipped butters (v)	10.50
Charred Hispi Cabbage, butter bean hummus, parsley emulsion, wild garlic, pickled shallots, crispy onions (ve)	11
Prawn Cocktail, Marie rose sauce, Økende rye bread	10
Chicken Liver Parfait, toasted brioche, orange marmalade	11

TO FOLLOW

Harkers Roast Sirloin of Beef, roasties, glazed carrots, seasonal greens, buttered mash, Yorkshire pud, rich red wine & thyme jus	24
Stuffed Roast Pork Belly (sausage, sage & apple), roasties, glazed carrots, seasonal greens, buttered mash, Yorkshire pud, apple sauce, honey cider jus	22.50
Braised Shoulder of Lamb, roasties, glazed carrots, seasonal greens, buttered mash, Yorkshire pud, pea purée, redcurrant & mint jus	23.50
Salt Baked Celariac, roasties, glazed carrots, seasonal greens, buttered mash, Yorkshire pud, celeriac jus (v)	19
Pan Roasted Pollock, jersey royals, tenderstem, thai velouté	28

FOR THE TABLE TO SHARE

Cauliflower Cheese 6 | Sausage Meat Stuffing Balls 6

TO FINISH

Vanilla Panna Cotta, strawberry, shortbread	9
Sticky Toffee Pudding, toffee sauce, vanilla bean ice cream	9
Chocolate Brownie, caramel honeycomb ice cream	8.50
Selection of Ice Creams (3 scoops), vanilla, chocolate, strawberry, salted caramel, mint choc chip	7
Affogato al Caffè, a scoop of vanilla ice cream, 'drowned' with a shot of hot espresso	5
Great British Cheeseboard, Blacksticks Blue, Baron Bigod, Ashcombe, Lincolnshire Poacher, Ribblesdale Goats Mature	ANY THREE 12 ALL FIVE 16

(v) vegetarian | (ve) vegan | (gf) gluten free | (gfa) gluten free available

Please advise a member of the team on ordering of any allergens or dietary requirements