

SUNDAY LUNCH

1 COURSE **£25.95** - 2 COURSES **£35.95** - 3 COURSES **£37.95**

STARTERS

MARINATED SLOW COOKED BEETROOT & FRENCH GOAT CHEESE

A Selection of Purple, Candy &
Golden Beetroots, Grilled French
Goat Cheese, Fennel Seed -
Infused Filo Pastry,
Fresh Honeycomb

CHEF'S SOUP OF THE DAY

served with Warm Bread
Please ask your server for
today's choice

HOT SMOKED SALMON & PARSLEY FISHCAKE

with Lemon Mayonnaise
& Celeriac Remoulade

RICH CHICKEN LIVER PATE

with Black Truffle Dressing, Red
Currant & Port Jelly Caramelized
Onion Chutney & Brioche

BRANCHES PRAWN COCKTAIL

with Caviar, Crispy Lettuce &
Buttered Sourdough
£4.95 supplement

MAINS

*All our meats are supplied from R&J a family farm and butcher that farms in Nidderdale, Moors and Vales.
R&J family has farmed in Yorkshire since the 1850's basing their farming on a Low and Slow process,
Grass Fed, or Free Range.*

All Roasts are served with Crispy Duck Fat Roast Potatoes, Freshly Made Yorkshire Pudding, Slow Braised
Spiced Red Cabbage, Crushed Carrot and Swede, Cauliflower Cheese & Seasonal Vegetables

FREE RANGE CHICKEN BREAST

served with Pigs in Blankets

WELSH BLACK ROAST LOIN OF PORK

with Crispy Crackling and
Sage & Onion Stuffing

ROASTED SIRLOIN OF HEREFORD BEEF

from Waterford Farm. Aged for a
Minimum of 28 Days & served
Pink or Well Done

TRIO OF MEATS

A Selection of Chicken Breast, Roasted
Sirloin of Beef, Welsh Black Pork Loin, Pigs in
Blankets, Crispy Crackling, Sage & Onion
Stuffing & All the Trimmings!
£7.95 Supplement

FISH OF THE DAY

with Summer Vegetable in a White Wine, Dill
& Shellfish Cream Sauce. Accompanied with
Buttered New Potatoes

BUTTERNUT SQUASH RISOTTO

with Wild Mushrooms, Pickled Squash
and Crispy Cavolo Nero

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your
enjoyment & pleasure so enjoy one or two...

BOURBON STICKY TOFFEE PUDDING

with Caramel Ice Cream &
Cinder Toffee

VERY BERRY CHEESECAKE

With White Chocolate Mousse, Crisp
Meringue, Freeze Dried Raspberries &
Berry Sorbet

SELECTION OF ICE CREAM & SORBETS

VALRHONA "CARMELIA" CHOCOLATE SLICE

with Hazelnut Tuille, Dulce de Leche &
Hazelnut Ice Cream

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers
(£4.95 Supplement)

Subject to change. Please inform us of any allergies or dietary requirements as we are
unable to guarantee that dishes will be completely allergen free.