



# Branches

RESTAURANT

ELEGANT DINING

# SUNDAY LUNCH

1 COURSE **£34.95** - 2 COURSES **£42.95** - 3 COURSES **£45.95**

## STARTERS

### SLOW COOKED BEETROOT & GOAT CHEESE

with French Goat Cheese, Fennel Seed Infused Filo Pastry, Fresh Honeycomb & Apple (V)

### CHEF'S SOUP OF THE DAY

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

### RICH DUCK & PORT PATE

With Compressed Plum, Plum Conserve & Caramelized Onion Chutney & Toasted Brioche

### BRANCHES PRAWN COCKTAIL

with Caviar, Crispy Lettuce & Buttered Sourdough  
£5.95 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, Mashed Potato, Crushed Carrot and Swede, Cauliflower Cheese & Seasonal Vegetables

### FREE RANGE CHICKEN BREAST

served with Pigs in Blankets

### ROASTED SIRLOIN OF HEREFORD BEEF

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

### WELSH BLACK ROAST LOIN OF PORK

with Crispy Crackling and Sage & Onion Stuffing

### RICH ITALIAN TOMATO & ROASTED MEDITERRANEAN VEG5ETABLE LINGUINE

With Aged Parmesan Crisp, Basil Pesto & Extra Virgin Olive Oil

### TRIO OF MEATS

A Selection of Chicken Breast, Roasted Sirloin of Beef, Welsh Black Pork Loin, Pig in Blanket, Crispy Crackling, Sage & Onion Stuffing & All the Trimmings!  
£10.50 Supplement

### FISH OF THE DAY

With Shellfish Served in a White Wine Cream Finished with Fresh Herbs & Lemon, Accompanied by Buttered New Potatoes

*Upgrade your Roast Dinner to a Slow Braised Brisket Stuffed Yorkshire Pudding. Served with a Whipped Horseradish Cream  
£6.95 supplement*

## 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 Salted Caramel Ice Cream & Cinder Toffee

### VERY BERRY CHEESECAKE

With White Chocolate Mousse, Crisp Meringue, Winter Berries & Berry Sorbet

### SELECTION OF ICE CREAM & SORBETS

With Crisp Meringue

### RICH DOUBLE CHOCOLATE BROWNIE

With Dulce de Leche, Honeycomb & Vanilla Ice Cream

### SELECTION OF FINE 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.