



## SUNDAY LUNCH MENU

One Course – £10.95 Two Courses – £14.95 Three Courses – £19.95

Served All Day 12.30 – 3.00p.m. 6.00 – 9.00p.m.

Seasonal Soup of the Day, Crusty Bread  
Smooth Chicken Liver and Thyme Pate, Pear and Port Chutney  
Crayfish Linguine / Wild Mushroom Linguine ✓  
Moules Mariniere  
Black Pudding, Smoked Bacon and Poached Egg Salad  
Crab, Salmon and Haddock Fishcakes, Chicory Marmalade, Parsley Veloute  
Baked Normandy Camembert, Walnut Bread ✓



Roast Rib of Nidderdale Beef, Horseradish Cream, Yorkshire Pudding  
Roast Loin of Local Pork, Apple Sauce, Sage and Onion Stuffing, Yorkshire Pudding  
Battered East Coast Haddock, Pea Puree, Chips, Tartare Sauce  
Breast of Chicken, Chive Mash, Red Wine Jus  
Lords Fish Pie  
Griddled Fillet of Salmon, Beetroot and Thyme Risotto, Yellow Peppers  
Roasted Butter Nut Squash Casserole, Parsnip Dumplings ✓

Selection of Seasonal Vegetables



Crème Brulee, Red Wine Poached Pear, Homemade Shortbread  
Nutmeg Scented Rice Pudding, Apple and Cinnamon Compote  
Bread and Butter Pudding, Marinated Madeira Raisins, Vanilla Custard  
White and Dark Chocolate Marquise, Coffee Bean Anglaise  
Glazed Lemon Tart, Clotted Cream, Candied Lime  
Hot Pudding of the Day  
Iced Chestnut Parfait, Marron Glace, Toffee Sauce, Pistachio Praline  
English Farmhouse Cheese Slate, Grapes, Celery, Homemade Chutney



Filter Coffee with Petit Fours