

Sunday Menu

Served on Sunday from 11.30am to 8pm

Starters

Soup of the day £3.95
Served with a soft roll

Chicken Liver Pate £4.95
With homemade apple & date chutney & toast

Smoked Haddock Fishcake £5.95
Homemade smoked haddock fishcake on a bed of creamed leeks

Potato Skins £4.75
Sprinkled with Parmesan & served with soured cream (V) (GF)

Cajun Chicken Goujons £5.25
Lightly spiced chicken strips served with a Gran Luchito Mayo (GF)

Creamy Garlic Mushrooms £4.95
Sautéed in garlic & cream. Served on toasted focaccia (V)

Mains

Hunters Chicken £10.95
BBQ seasoned chicken breast topped with bacon, BBQ sauce & melted smoked Applewood Cheddar served with fresh salad & chips (GF)

Sausage & Mash £9.75
Locally sourced. Served with mashed potato & gravy (GF)

Whitby Wholetail Scampi £9.75
Served with homemade chips, fresh Salad & tartare

Salad Bowls

County Salad Bowl £6.95
Spinach, kale, radicchio & frisse tossed with pumpkin seeds, pine nuts, diced pepper, red onion & cucumber. Dressed with sun dried tomatoes & balsamic syrup (Ve) (GF)

Super Green Salad Bowl £6.95
Spinach, coriander, ribboned courgette, sugar snap peas & baby gem, topped with pomegranate seeds & toasted flaked almonds. Dressed with basil oil (Ve) (GF)

Add Sweet Potato Falafels (Ve) (GF) Halloumi, Goats Cheese, Chicken Breast, Minute Steak or King Prawns to your Salad Bowl for £3 extra

Traditional Sunday Roast

Served with Mashed & Roast Potatoes, Carrot & Swede Mash, a Selection of Seasonal Vegetables, a Yorkshire Pudding & lashings of Gravy

Choose from:

- Beef Topside

Succulent & tender

- Leg of Lamb

Roasted with fragrant Rosemary

- Turkey Breast

Served with Sage & Onion Stuffing

- Trio

A little Beef, Lamb & Turkey

- Vegan Moroccan Nut Roast

Brown Rice, Butternut Squash, Tomatoes, Apricots, Cranberries, Sultanas & Almonds. Served with Thyme Roasted Potatoes, Carrot & Swede Mash, Seasonal Vegetables & Vegan Gravy (Ve)

1 Course £9.95

2 Course £12.95

3 Course £15.95

Kid's Portion £5.95

Sunday Side Orders

Pigs in Blankets £1.95

Cauliflower Cheese £1.95

Stuffing 75p

Extra Yorkshire 75p

(Ve) – Suitable for Vegans

(V) – Suitable for Vegetarians

(GF) – Made using Non-Gluten Containing Ingredients. Other dishes can be GF by changing the bread for a GF product

Some of our foods are cooked in GM refined oils

Please ask the Team for full Allergy information

Burgers – Served in a soft, seeded bun with lettuce, tomato & red onion, with homemade chips on the side

Bacon & Cheese Burger £9.95
2 x 4oz Beef Burgers with smoked Applewood Cheddar & streaky smoked bacon. Mustard mayo & slaw on the side

Southern Fried Chicken Breast Burger £9.95
Seasoned, crumb coated chicken breast topped with smoked Applewood Cheddar & streaky smoked bacon. Mustard mayo & slaw on the side

Homemade Bean Burger £8.95
Refried beans & red kidney beans, delicately spiced with Cajun flavours. Served with Salsa on the side (Ve)

Double up your Burger for £3 or Add BBQ Beef Brisket (GF), Beef Chilli (GF) or Bean Chilli (GF) (Ve) for £1 extra

Irresistible Desserts

Sticky Toffee Pudding £5.95
Homemade, served with vanilla ice cream (V) (GF)

Apple Crumble £4.95
Served hot with Custard (V)

Belgian Waffle £5.45
A warm Belgian Waffle with butterscotch sauce & vanilla ice cream (V)

Homemade Baked Mango & Passionfruit Cheesecake
with vanilla ice cream (V)

Ice Cream & Sorbet £3.95
3 scoops of Ice Cream or Sorbet. Ask us what Today's flavours are (V)

Side Orders

Garlic Bread £1.95

Cheesy Garlic Bread £1.95

Onion Rings £1.95

Bread & Butter £1.25

Chunky Chips £1.95

Skinny Fries £1.95

Sweet Potato Fries £1.95

Mixed Veg £1.95

Side Salad £1.95