



*May*

## SUNDAY LUNCH MENU

### Starters

Traditional Potato & Leek Soup, Freshly Baked Bread & Butter (GFA)

Goats Cheese & Caramelised Red Onion Tart (V)

Homemade Chicken Liver Parfait, Chilli Jam & Sourdough Toast (GFA)

### Main Courses

Rump of West Yorkshire Beef, Yorkshire Pudding & Red Wine Gravy (GFA)

Herby Butter Based Chicken Breast, Yorkshire Pudding, Apple Sauce, Stuffing & Gravy (GFA)

Salmon en Croute with a Lemon & Creme Fraiche Filling (+£3)

African Inspired Bean Pie (Ve)

*All served with Roast Potatoes, Herby New Potatoes, Glazed Carrots & Spring Greens*

### Homemade Desserts

Sticky Toffee Pudding & Vanilla Custard (V)

Berry Eton Mess (V, GF)

Trio of Cheese, Crackers & Homemade Chutney (+£3) (V, GFA)

3 Courses: £22.50 / 2 Courses: £18.50

Childrens' Menu Available: £12 for 2 courses