

THE SUNDAY LUNCH

Now served until 6pm every Sunday

STARTERS...

ARTISAN TEAR 'N' SHARE BREADS (v) 5.65
roasted garlic & herb, sea salt & English mustard infused butters

BAKED CREAMY GARLIC MUSHROOMS (v) (gfo) 5.25
garlic, spinach & white wine sauce, parmesan crust, artisan garlic toast

TRADITIONAL PRAWN COCKTAIL (gfo) 5.90
Atlantic Greenland prawns, little gem lettuce, cherry tomatoes & Marie rose sauce, malted grain tin loaf

HAM HOCK & SPRING ONION POTATO CAKE 5.45
homemade piccalilli, Stilton & fresh apple salad

FRESH SOUP OF THE DAY (v) (gfo) 5.25
malted grain tin loaf & salted butter

SCARBOROUGH CRAB & CHIVE FISHCAKE 5.65
little gem lettuce, salted anchovies & homemade salad cream

MAGNIFICENT ROASTS & MORE...

TOPSIDE OF BEEF (gfo)
the finest cut of prime beef, homemade Yorkshire, homemade horseradish cream, creamy buttered mash, market vegetables, home roast potatoes & rich roast gravy
Regular 10.95 Under 12's/OAP 7.50

LOIN OF PORK (gfo)
crispy crackling, sage & onion stuffing, Yorkshire, bramley apple sauce, creamy buttered mash, market vegetables, home roast potatoes & rich roast gravy
Regular 10.95 Under 12's/OAP 7.50

LEG OF BRITISH LAMB (gfo)
homemade Yorkshire, mint sauce, creamy buttered mash, market vegetables, home roast potatoes & rich roast gravy
Regular 11.95 Under 12's/OAP 8.50

HERB ROASTED CHICKEN BREAST (gfo)
bacon wrapped sausage, cranberry sauce, Yorkshire, apricot, cranberry & herb stuffing, creamy buttered mash, market vegetables, home roast potatoes & rich roast gravy
Regular 10.95 Under 12's/OAP 7.50

THE COMBO (gfo)
choose any 2 of the above roasts with homemade Yorkshire, apricot, cranberry & herb stuffing, creamy buttered mash, market vegetables, home roast potatoes & roast gravy
Regular 12.95 Under 12's/OAP 9.95

THE ULTIMATE TRIO (gfo)
roast topside of beef, loin of pork, leg of lamb, homemade Yorkshire, apricot, cranberry & herb stuffing, creamy buttered mash, market vegetables, home roast potatoes & rich roast gravy
Regular 15.95 Under 12's/OAP 11.95

CHEFS' NUT ROAST (v)
sage & onion stuffing, creamy buttered mash, Yorkshire, market vegetables, home roast potatoes & rich veggie gravy
Regular 10.95 Under 12's/OAP 7.50

MR TAYLORS STEAK & ALE PIE
creamy buttered mash, market vegetables, home roast potatoes & rich roast gravy
Regular 10.95 Under 12's/OAP 7.50

POACHED SALMON FILLET (gfo)
buttered new potatoes, market vegetables, hollandaise sauce
Regular 10.95

ROASTED RED PEPPER, TOMATO & RICOTTA TART (v)
handmade with homemade wholemeal pastry, basil & toasted walnut pesto with fresh leaves, watercress & buttered new potatoes
Regular 10.95

ASK US ABOUT OUR AMAZING HOMEMADE DESSERTS

EXTRAS

HOMEMADE YORKSHIRE PUDDING £1
HOME ROAST POTATOES TO SHARE 3.50
CAULIFLOWER CHEESE TO SHARE 3.50
PIGS IN BLANKETS (4) & STUFFING TO SHARE 3.95

(v) - Vegetarian suitable meal (vo) - Vegetarian option available

(gf) - Gluten free (gfo) - Gluten free option available

We allocate a 2 hour table time, should you require your table for longer, please inform us upon booking.

Please inform your server if you have any allergies, full allergy information is available upon request. It is important not to rely exclusively on menu information because sometimes, our recipes may change. Customers who consider themselves at risk should always seek advice from our team before ordering.

Your food is cooked freshly for you, therefore our chefs are more than happy to amend most of their ingredients.