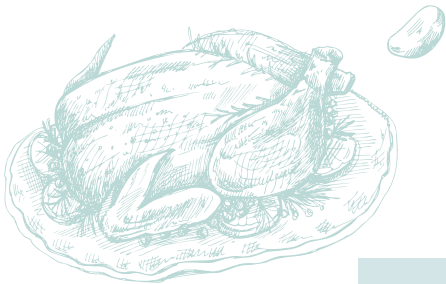
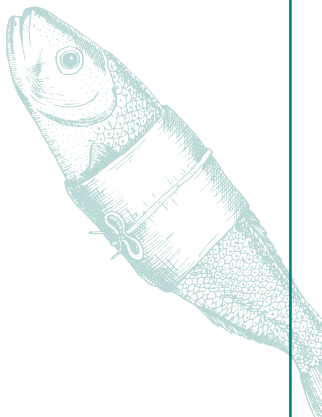
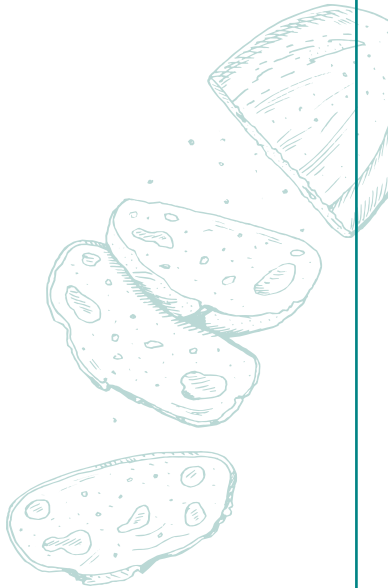




# SUNDAY LUNCH MENU

TWO-COURSES £27.95 | THREE-COURSES £33.95



## STARTERS

### Seasonal Kitchen Garden Soup of the Day

Warm Sourdough Bread & Netherend Salted Butter [GFA | PB] (2,7)

### Gochujang Chicken

Chilli, Honey & Soy Sauce, Sweet Pickled Vegetables, Salad Leaves, Onion Seeds +£2 Supplement (1,2,9,13,14)

Gochujang Chicken also available as a main with Skinny Fries

### Great British Prawn Cocktail

Sweet Pickled Cucumber, Slow Roast Cherry Tomatoes, Crisp Baby Gem Lettuce [GF] (1,3,4,5,9,14)

### Garden Pea & Leek Risotto

Lemon Oil, Vegan Parmesan, Crispy Leeks [GF | PB] (2,4,7,9,14)

## CATCH OF THE DAY

Seasonal fish with locally sourced accompaniments.  
Please See the Specials Menu. +£2 Supplement

## ROASTS

### 21 Day Aged Roast Beef

Served Pink +£2 Supplement (2,4,7,9)

### Roast Loin of Pork

Apple Sauce, Crackling (2,4,7,9)

### Free Range Roast Chicken Supreme

Lemon & Thyme Stuffing (2,4,7,9)

### Luxury Nut Roast

[PBA] (10,13)

All Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede,  
Seasonal Vegetables, Cauliflower Cheese & Proper Gravy

+ Pigs in Blankets £5.95 + An Extra Yorkshire Pudding £1.50

## SUNDAY SPECIAL

### 16oz Dry Aged Chateaubriand

Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede,  
Seasonal Vegetables, Cauliflower Cheese & Proper Gravy

£90.00 Serves 2 people (2,4,7,9) (Not included in Sunday courses offer)

## MAINS

### Steak & Theakston Ale Pie

Seasonal Buttered Vegetables, Triple Cooked Chips, Fries or Creamed Potatoes, Proper Gravy (2,4,7,14)

### Beer Battered Hartlepool Haddock & Triple Cooked Chips

Mushy or Garden Peas, Homemade Tartare Sauce, Lemon [GF] (4,5,9,14)

### Provenance Wagyu Beef Burger

Melting Cheddar Cheese, Tomato Relish, Dill Pickle, Fresh Tomato & Red Onion,  
Crisp Baby Gem & Fries or Triple Cooked Chips [GFA] (2,4,7,9,13,14)

+ Back Bacon £1.50, + Smoked BBQ Brisket £2.95, + Shepherds Purse Yorkshire Blue & Bacon £2.95

## DESSERTS

### Warm Sticky Toffee Pudding

Butterscotch Sauce, Northern Bloc Madagascan Vanilla Ice Cream [GF] (4,7)

### Blueberry & White Chocolate Cheesecake

Blueberry Compote & Lemon Creme Fresh (2,7,13)

### Affogato

Northern Bloc Vanilla Ice Cream, Shot of Hot Espresso, Homemade Biscotti (2,4,7,10,14)

### Trio of Northern Bloc Ice Cream & Sorbet [PBA] (7,13)

### Lemon Posset

Rhubarb & orange Compote, Granola [GF] (7)



VIEW  
ALLERGENS



V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

\*Menu subject to change before the event. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to all tables over six guests.

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

06/03/2025