

Father's Day Sunday Lunch

2 course - £29.95 & 3 course £35.95

Served 12pm - 6pm

STARTERS

FRENCH ONION SOUP

Gruyere croton

SMOKED BRISKET CROQUETTE

Onion puree, pickled shallot, watercress

PORK AND APPLE TERRINE

Apple chutney cracking, cider gel (GF)

OWSTON HALL FISH CAKE

Tarter sauce dressing, poached hens egg

GOATS CHEESE AND RED PEPPER RISOTTO

Rocket, shallot, basil pesto

MAINS

ROASTED SIRLOIN OF YORKSHIRE BEEF

Yorkshire pudding, duck fat roast potato, panache of vegetables, red wine gravy

SLOW COOKED PORK BELLY

Truffle mash, burnt onion, glazed carrot, stout jus (GFO)

BEER BATTERED HADDOCK FILLET

Triple cooked chips, crushed peas, charred lemon tartare sauce

WILD MUSHROOM AND STOUT PIE

Cheddar mash, wilted green, red wine gravy

FREE RANGE CHICKEN KIEV

Hassel back potato, sprouting broccoli, garlic velouté

DESSERT

STICKY TOFFEE PUDDING

Bourbon toffee sauce, vanilla ice cream (V)

Dark chocolate Mousse

Coffee, salted caramel

WARM TREACLE TART

Lime, milk foam, brown butter ice cream (V)

OWSTON HALL CHEESE BOARD

Crackers, chutney and grapes (GFO)

SELECTION OF ICE CREAM OR SORBET

Brandy snap (VEO, GFO)

Key: GF - Gluten free, GFO - Gluten free option, V - vegetarian, VE - Vegan, VEO - Vegan option

All dishes are freshly prepared on site. For details of specific allergens please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we can not guarantee against cross contamination of allergens during the preparation of your meals.