

# Sunday Lunch Menu

2 COURSE £24.95 3 COURSE £28.95

## STARTERS

### HAM HOCK & PARSLEY TERRINE

*red onion jam, toasted sourdough*

### SOUP OF THE DAY

*served with warm bread roll*

### SMOKED SALMON

*with pickled cucumber, samphire & herb oil*

### WILD MUSHROOM & TRUFFLE RISOTTO

*pickled fennel, chimichurri*

### OWSTON HALL FISHCAKE

*celeriac remoulade, pickled shallot & dill oil*

## MAINS

### ROASTED SIRLOIN OF YORKSHIRE BEEF

*roast potato, panache of seasonal vegetables, red wine gravy*

### ROAST TURKEY

*chipolata, pork & cider stuffing, roast potato, panache of seasonal vegetables, red wine gravy*

### PAN FRIED SEABASS FILLET

*seafood risotto, samphire, curry foam*

### PECAN NUT, HAZELNUT & APRICOT ROAST

*roast potato, panache of vegetables, red wine gravy.*

### PORK RIBEYE

*creamed potato, savoy & bacon, cider sauce*

## DESSERTS

### STICKY TOFFEE PUDDING

*toffee sauce & vanilla ice cream*

### DARK CHOCOLATE & CARAMEL PAVE

*hazelnut, whiskey ice cream*

### ICE CREAM SELECTION

*(veo, gfo)*

### PASSION FRUIT MARQUISE

*mandarin, white chocolate ice cream*

### CHEESE SELECTION

*with a selection of crackers, chutney & grapes*

*£5 supplement*

## SIDES

*Cauliflower Cheese £5*

*Cheddar mash £3*

*Stuffing balls £2*

*Yorkshire pudding £1.50*

*Beef fat chips £4*

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.