



SAMPLE SUNDAY MENU

Served from 12 Noon

GARDEN PEA VELOUTÉ, CREAMED WILD MUSHROOMS (GFO)

VENISON PITHIVIER

Carrot Purée, Confit Carrot, Marjoram Jus

SEARED SALMON FILLET (GF)

Tempura Mussels, Pickled Radish, Chive Nage

DALE END CHEDDAR & PARMESAN CHEESE SOUFFLÉ (V) (GF)

Truffle Cheese Sauce, Onion Jam

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)

Yorkshire Pudding

ROAST CHICKEN BREAST

Chicken & Mushroom Cannelloni, Pancetta & Peas

SEARED STONE BASS (GF)

Tiger Prawn, Pickled Cucumber, Caper Beurre Noisette

HERB GNOCCHI (V)

Courgette, Peas, Herb Fritters

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES

GRASSINGTON HOUSE STICKY TOFFEE PUDDING

Vanilla Ice Cream, Almond Crisp, Miso Fudge, Toffee Sauce

VANILLA CRÈME BRÛLÉE (GF)

Yorkshire Rhubarb, Meringue, Rhubarb Sorbet

ORANGE & WHITE CHOCOLATE BREAD & BUTTER PUDDING

Orange Anglaise

A SELECTION OF COURTYARD DAIRY CHEESE

Homemade Apple Chutney & Tomato Crackers

Supplement £6.50

2 Course £34.50 3 Course £39.50

Why not add a Liqueur Coffee? From £7.75