

# SUNDAY MENU



## > TO BEGIN...

**Rosemary & Sea Salt Focaccia** enough for two, olive oil, balsamic, butter (veo)... **8**

**Spiced Chickpea & Lentil Dal** flatbread & coriander (ve, gf available)... **8**

**York Mini Yorkshire Puddings Three Ways** Swains Butcher brisket beef with horseradish, battered sausage, mushy peas... **10**

**Celeriac Soup** with toasted ciabatta & salted butter (v) (veo)... **7**

**Goat's Cheese Croquettes** pickled beetroot, dressed leaves, balsamic (v, gf)... **9**

**The Yorkshire Whole Hog** cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple puree... **10**

**Prawn Cocktail** king prawns, crayfish tail, queeny scallops, Gem lettuce, Marie Rose dressing (df, gf)... **13**

*Gluten Free & Dairy Free... If it is on bread it can be made GF, most dairy can also be substituted, just ask!*

## > MAIN COURSE...

**Sunday Roast** - Roast Turkey Breast, Pork or Beef topside, roast potatoes, honey glazed parsnips, chestnut sprouts, braised red cabbage, pigs in blankets, apricot and sage stuffing, Yorkshire pudding & cauliflower cheese, gravy (gf available)... **20**

**Veggie Salt Baked Celeriac** roast potatoes, roasted roots, 'pigs' in 'blankets', braised red cabbage, chestnut sprouts, apricot & sage stuffing, Yorkshire pudding & cauliflower cheese, gravy (veo) (gf available)... **19**

**Spicy Cauliflower Buffalo Wings** marinated in oat milk for 24 hours, mint pea fritter, wasabi lime mayo, home-made chips, rocket salad, balsamic (ve)... **16**

**Line Caught North Sea Haddock** battered fish & chips, with crushed peas, tartar sauce, lemon wedge (gf)... **16**

**Forest Brisket Pie** creamed mash potatoes, roasted roots, pancetta, red wine jus ... **20**

**Roasted Red Pepper Fusilli** produced locally by the Yorkshire Pasta Company with buttered spinach, char grilled courgette, basil pesto (ve) ... **13**

**Forest Beef Burger** toasted brioche bun, onion chutney, lettuce, proper chips, smoked bacon, chunky tomato, Emmental cheese, salad, white truffle slaw (gf available) ... **16**

**Pan Fried Salmon** citrus crushed new potatoes, pea puree, pickled samphire & caper, lemon cream sauce (gf) ... **16**

**Grilled Halloumi** roasted courgette, red pepper, chunky chips, guacamole, creme fraiche, salad (v, gf)... **18**

## > SIDES...

**Yorkshire Pudding** with a jug of gravy (v)... **3**

**Proper Posh Chips** our delicious twice cooked, hand cut chips, topped with crispy Parma ham, grated egg, truffle oil, Parmesan (gf)... **6**

**Chef's Hand Cut Chips** (ve, gf)... **4**

**Skinny Fries** (ve, gf)... **4** or go posh (gf)... **6**

**Baked Cauliflower Cheese** (v, gf)... **4**

**Battered Onion Rings** (ve, gf)... **3**

**Thyme & Garlic Root Veg** (gf, ve)... **7**

**Forest Salad Bowl** (ve, gf)... **4**

## > PUDDINGS...

**Roasted Apple & Fruits of the Forest Crumble** with vanilla ice cream or custard (gf, v)... **7**

**Sticky Toffee Pudding** Muscovado toffee sauce, vanilla ice-cream (or with custard if you prefer) (v)... **7**

**Vanilla Creme Brûlée** shortbread (v)... **8**

**Dark Chocolate Fondant** piping hot with vanilla ice cream & boozy cherries (please allow extra time to bake & rest – the pudding we mean!) (v)... **8**

**Vegan Chocolate Mousse** honey comb, raspberries, vegan vanilla ice cream (gf, ve)... **8**

**Traditional Christmas Pudding** winter berries, brandy sauce (v, ve available)... **7**

# SUNDAY MENU

---



**Boozy Hot Chocolate** real chocolate with a 25ml shot  
of your favourite liquor... 7.5

**Extras... 0.5 each**

Marshmallows

Whipped Cream

Caramel Syrup

Hazelnut Syrup

Vanilla Syrup

Gingerbread Syrup

Pumpkin Spice

**Chai Tea Latte... 4**

**Dirty Chai Tea Latte (with Coffee)... 4.50**

---

## > HOT DRINKS MENU...

Proper Hot Chocolate... 4

White Hot Chocolate... 4

*If you have an allergy, or any questions about  
the menu, please ask a member of staff.*