



# SUNDAY LUNCH

## > TO BEGIN...

**Seasonal Soup** with toasted ciabatta and salted butter (v) (gf, vegan available)... 7

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

**Posh Prawn Cocktail** king prawns, cray fish tail, queeny scallops, Gem lettuce, Marie Rose dressing (gf)... 12

**Whole Baked Camembert (for two to share)** with garlic, rosemary, red onion marmalade, ciabatta, oils (v) (gf available)... 15

**Goat's Cheese Croquettes** pickled beetroot, dressed leaves, balsamic (v)... 8

## > MAIN COURSE...

### **Beef Topside, Roast Turkey or Roast Pork**

All roasts are garnished with a proper Yorkshire Pudding, duck fat roast potatoes, cauliflower cheese, honey roasted roots, winter greens with rich rosemary and red wine jus... 18

### **Vegetarian Caramelised Celeriac Steak**

Garnished with a proper Yorkshire Pudding, thyme roast potatoes, cauliflower cheese, maple roasted roots, winter greens and vegetable gravy (v, ve available)... 17

**Forest Beef Burger** toasted brioche bun, truffled bacon jam, lettuce, apple compote, proper chips, smoked streaky bacon, chunky tomato Emmental cheese, Forest salad, white truffle slaw... 16

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

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

## > GREAT BRITISH PUDDINGS...

**Sticky Toffee Pudding** Muscovado & toffee sauce, Madagascan vanilla ice-cream... 6

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

**Chocolate Orange Fondant** piping hot with vanilla ice cream and boozy cherries... 8

**Cheese a slice of Wensleydale Cranberry fruitcake**, glazed fig, apple & plum chutney... 9