



Sunday Menu

1 COURSE £18.95 | 2 COURSES £24.95 | 3 COURSES £29.95

STARTERS

- Soup of the day** (see specials board) (V) (VGNO) (GFO)
Prawn and Smoked Salmon Cocktail with a crusty roll (GFO)
Homemade Chicken Liver Pate toasted sourdough, apple chutney & crusty roll (GFO)
Wensleydale Cheese topped Garlic Mushrooms with crusty roll (GFO)
Fig and Goats Cheese Parcels cranberry dip & salad garnish (V)

MAIN COURSE

ROAST BEEF, ROAST PORK, ROAST LAMB OR ROAST CHICKEN
served with a Yorkshire pudding, roasties, mashed potato, honey parsnips, cheesy leeks, seasonal vegetables & gravy (GFO) *Half portions of the above £9.95*

MIXED ROAST

All 3 meats, as above, supplement £5 – *no half portions available (GFO)*

BRIE, MUSHROOM AND CRANBERRY WELLINGTON

Homemade wellington with creamy brie, mushrooms and cranberry served as a roast dinner or with skinny fries & salad (V)

HOMEMADE LASAGNE

A traditional meat Bolognese lasagne with a creamy bechamel sauce, topped with cheddar and parmesan, served with garlic bread & salad

ASKRIGG ALE BEER BATTERED HADDOCK

Askrigg Ale battered haddock, twice cooked chips, mushy peas and homemade tartare sauce

DESSERTS

RHUBARB CRUMBLE

Served with Vanilla Ice Cream (GF)

STICKY TOFFEE PUDDING

With butterscotch sauce and vanilla ice cream (GF)

ETON MESS

Mixed berry compote, meringues and cream (V) (VGNO) (GF)

PROFITEROLES

Cream filled profiteroles, served with strawberries and a Belgian chocolate sauce (V)

SELECTION OF ICE CREAMS AND SORBETS

ALSO AVAILABLE A VARIETY OF FLATBREADS PLEASE ASK YOUR WAITRESS FOR DETAILS