



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)
Chilli Chicken Goujons with lime mayo & salad garnish
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)

COTTAGE PIE

Homemade Cottage pie topped with mature cheddar mash served with mixed vegetables

ASKRIGG ALE BEER BATTERED HADDOCK

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

DESSERTS

APPLE AND MIXED BERRY 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