



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 COCKTAIL with a crusty roll (GFO)
HOMEMADE GARLIC MUSHROOMS served on toasted crusty baguette (GFO)
BREADED DUCK BON BONS served with Hoisin Dip & salad garnish
BREADED WHITEBAIT with a homemade dill, lemon and garlic mayo

MAIN COURSE

ROAST BEEF, ROAST PORK, OR ROAST CHICKEN (GFO)
served with a Yorkshire pudding, roasties, mashed potato, honey parsnips, seasonal vegetables & gravy
Half portions of the above £9.95
Cauliflower cheese available £2.50 per portion
Yorkshire Pudding £1.50 each

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 (VGNO)

ASKRIGG ALE BEER BATTERED HADDOCK

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

HOMEMADE LASAGNE

Homemade Lasagne served with salad and garlic bread

DESSERTS

CRUMBLE OF THE DAY

Served with Vanilla Ice Cream (GFOA)

STICKY TOFFEE PUDDING

With butterscotch sauce and vanilla ice cream (GFOA)

LEMON TART

Lemon tart served with vanilla ice cream and raspberry coulis

ETON MESS

Meringue, mixed Berry compote and cream

2 SCOOPS OF ICE CREAM

(Vanilla, Strawberry, Chocolate or Mint Choc Chip)