



SUNDAY MENU



SMALL PLATES

3 for £15 | 5 for £22 | £6 each

Fried Chicken Breast **GF**
with gravy mayonnaise

Marinated Gordal Olives **GF**

Cheese Beignets **GF V**
with mustard mayonnaise

Crispy Chicken Wings **GF**
with chipotle, ranch dressing or buffalo sauce

Pork Croquettes **GF**
with salsa verde

Cod Arancini **GF**
with dill mayonnaise, relish and parmesan

French Onion Soup
with a warm herb crouton

'Baron Bigod' Cheese Rarebit **V**
with sourdough muffin and truffle

Pulled Lamb Shoulder **GF**
with pickled cauliflower and aubergine purée

Heritage Tomato Salad **VE**
with broad beans, black garlic and sourdough crisps

SIDES

£5 EACH

Truffle & Parmesan Fries **GF**

Salt & Pepper Fries **GF**
with hoisin sauce and siracha mayonnaise

Beer Battered Onion Rings **GF VE**

Triple Cooked Chips **GF VE**

Beef Fat Roast Potatoes

Cauliflower Cheese

Baked Aubergine Tahini **GF VE**
with miso glaze, pomegranate and spring onions

ROASTS

£18 EACH

Dry-Aged Sirloin of Beef

Rolled Pork Belly

Wild Mushroom Cobbler

all served with roast potatoes, honey roasted carrot, braised cabbage, carrot & swede mash potato, Yorkshire pudding and gravy

SOMETHING DIFFERENT

Beef, Beer & Bone Marrow Pie **£18**
with seasonal greens and mashed potatoes

Beer Battered Cod Chips **£16**
with mushy peas and tartar sauce

Yorkshire Asparagus Risotto **£15**
with garden peas and parmesan

KIDS

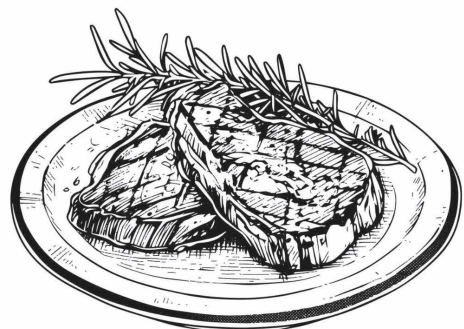
Half-Portion Meal **£10**
smaller portion from the main menu

DESSERTS

Tiramisu **£7**

Sticky Date Pudding **GF VE** **£7**
served with 'Rigg' & raisin ice cream

Yorkshire Rhubarb & Custard Cheesecake **GF** **£7**



Please mention any **allergies** to a member of staff before ordering.

GF Gluten Free **V** Vegetarian **VE** Vegan