**sunday 4th july 2021**

**starters**

Comes with Sourdough Bread, Homemade Butter

roasted vine tomato soup *Butter Croutons*

  chorizo, black pudding & lyonnaise potatoes salad  *Maple & mustard Vinaigrette*

prawn cocktail *Vsop Marie Rose*

Homemade chicken liver parfait *Red onion chutney, wholemeal melba toast*

crispy fried brie *Tomato jam*

**Main courses**

 *All Come With Roasties, Vegetables And Cauliflower Cheese*

**roasted british beef** *Yorkshire Pudding, Roast Gravy, Creamed Horseradish*

**Roasted lOIN OF outdoor reared PORK** *Roast Gravy, Bramley Apple Sauce, Sage And Onion*

**ROASTED LEG OF YORKSHIRE DALES LAMB** *Mint Sauce, Roast Gravy*

**Confit Gressingham duck**

*Red Normandy Cabbage, tamarind & Orange Sauce, Garden Peas*

**panko fried chicken**

*Gruyere And Smoked Ham, Tarragon And White Wine Sauce*

**Mushroom & aubergine tortellini**

*Beurre Noisette, Crispy Sage, Heritage Cherry Tomatoes, Romesco sauce*

**14oz Barnsley chop £3suppliment**

*Beer Battered Onion Rings, Homemade Chips, Roast Tomato & Mushrooms*

**Thai king prawn and monkfish curry**

*Jasmine Rice*

**SIDE ORDERS**

Homemade Fat Chips £2.50

 Beer Battered Onion Rings £2.50

Sweet Potato Fries £2.50

 **2 courseS £20.50 / 3 course £24.50**

 *Children under 12 half a portion of any roast and dessert£12.50*