

Easter Sunday Lunch & Dinner

Starters

Butternut, carrot & coconut soup, warm bread & Yorkshire butter (V, VE, DF, GFA)

Crispy duck gyoza, Hoi Sin sauce, Asian salad

Classic crayfish cocktail, baby gem, marie rose sauce (GF)

Warm breads, Gordal olives, balsamic vinegar, Yorkshire rapeseed oil (VE)

Tandoori chicken strips, minted yoghurt (GF)

Baked French camembert, red onion chutney, garlic & thyme crostini (GFA)

Main Courses

Topside of prime 35-day dry aged Yorkshire beef (*served pink*), red wine gravy (GFA, DFA)

Herb roasted breast of turkey, sage & red onion stuffing, red wine gravy (GFA, DFA)

Roasted loin of Yorkshire pork (crackling on), sage & red onion stuffing, red wine gravy (GFA, DFA)

Herb roasted leg of Yorkshire lamb, sage and red onion stuffing, red wine gravy (GFA, DFA)

"The Inn Trio" a slice of three different roasted meats, sage & red onion stuffing, red wine gravy (GFA, DFA)

Homemade three nut roast, sage & red onion stuffing, meat free gravy (V, VE, DF, GFA)

**All above are served with herb roasted potatoes, Yorkshire pudding,
honey roasted carrot & buttered seasonal vegetables (DFA)**

(V/GF/VE gravy & Yorkshire pudding available upon request)

Breaded Whitby whole tail scampi, twice cooked chips, garden peas, homemade tartare sauce, lemon

Grilled Scottish salmon, crushed new potatoes, roasted beetroot, garlic beans, pesto (GF, DFA)

8oz flat iron steak, portobello mushroom, grilled cherry tomatoes, house fries or twice cooked chips (GF, DFA)

(Supplement of £3.50 is payable for this item)

The Inn "Hogger Burger"

7oz wild boar & apple burger, gem lettuce, beef tomato, red onion marmalade, smoked cheese, house fries, coleslaw

Linguine arrabbiata, chargrilled Mediterranean vegetables (V)

Desserts

Eton mess, fresh raspberries, honey (V)

Raspberry & white chocolate crème brûlée, homemade shortbread (GFA)

Homemade sticky toffee pudding, toffee sauce, butter toffee ice cream (V)

Cream egg mascarpone cheesecake, white chocolate ice cream (V)

Mixed trio of Yorvale sorbets, fresh berries (V, VE, GF, DF)

Homemade chocolate brownie, Belgian chocolate sauce, caramel honeycomb Ice cream (V, GFA)

Selection of three northern cheeses (*Yorkshire brie – Lancashire bomber – Endeavour*)
seedless grapes, chutney, Thomas Fudge's biscuits (GF oatcakes available)

Two courses - £34.95 Three Courses - £39.95

