

Easter Sunday Lunch & Dinner

Starters

- Roasted plum tomato & red pepper 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 wholetail scampi, twice cooked chips, garden peas, homemade tartare sauce, lemon
- Grilled Scottish sea trout, crushed new potatoes, roasted beetroot, garlic beans, pesto (GF, DFA)
- 8oz signature rump 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
- Gnocchi arrabbiata, chargrilled Mediterranean vegetables, crispy onions (V)

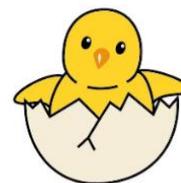
Desserts

- Eton mess, fresh raspberries, honey (V)
- Classic crème brûlée, mixed berry compote, homemade shortbread (GFA)
- Homemade sticky toffee pudding, toffee sauce, butter toffee ice cream (V)
- Creme egg mascarpone cheesecake, vanilla pod 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 - £34.00 Three Courses - £42.00

Available Sides

Buttery mash potato	£4.50	Truffle cauliflower cheese	£5.95
Classic cauliflower cheese	£5.25	Freshly roasted crackling	£4.00
Honey roasted carrots	£4.50	Braised red cabbage	£4.50
Pigs in blankets (5)	£6.00	Honey roasted parsnips	£4.50



ALLERGEN INFORMATION

Allergen Information: GF & GFA dishes - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements – Please ask a team member at time of ordering.

DIETARY INFORMATION: V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free