

SUNDAY

1 COURSE £26/ 2 COURSES £36/ 3 COURSES £46

APERITIFS - OLS CHOC ORANGE NEGRONI 12.5; JOSEPH PERRIER NV CHAMPAGNE 125ML 14.5

The
O L D
L I Q U O R
- S T O R E

STARTERS

CRAYFISH & PRAWN COCKTAIL, SUNDRIED TOMATO MARIE ROSE, CAVIAR, WARM SEEDED ROLL (GFA)

STICKY BBQ PORK RIB, LOCAL WILD GARLIC, PINK RADISH, WATERCRESS, GRANNY SMITH

MAPLE ROASTED PARSNIP SOUP, ROASTED HAZELNUT, CHIVE OIL (V)(VEA)(GFA)

MAINS

ROAST SIRLOIN OF YORKSHIRE REARED BEEF, RED WINE & BEEF DRIPPING GRAVY (GFA)

ADD BRAISED SHORT RIB & BONE MARROW CROQUETTE FOR £4

AMARONE, MASI, CLASSICO, VILLA BORGHETTI, ITALY, 125ML **£17**

MARMALADE & CLOVE GLAZED GAMMON, BIG APPLE CIDER & ONION GRAVY, BURNT APPLE "KETCHUP", "SCRATCHINGS" (GFA)

ADD MALT GLAZED STICKY PIGS CHEEK FOR £4

MARANGES 'VIEILLES VIGNES', DOMAINE BACHELET-MONNOT, BURGUNDY, FRANCE, 12ML **£16**

TARRAGON BUTTERED CHICKEN BREAST, CARAMELISED ONION & FENNEL SEED STUFFING, POULTRY & MADEIRA GRAVY (GFA)

SANCERRE BLANC LES CAILLOTES, DOMAINE REVERDY DUCROUX, LOIRE, FRANCE, 125ML, **£14**

BASIL PESTO & BLACK GARLIC BAKED PORTOBELLO MUSHROOM, BEETROOT & LEMON THYME GRAVY (V)(GFA)

ALL SERVED WITH GARLIC & ROSEMARY ROASTED POTATOES, YORKSHIRE PUDDING, BAKED CAULIFLOWER & ISLE OF MULL CHEDDAR GRATIN, MAPLE GLAZED ROOTS, BUTTERED GREENS (GFA)

SIDE ORDERS

STEAMED SEASONAL GREENS, SALTED BUTTER (GF)	6
EXTRA YORKIES & GRAVY (GFA)	4
SKIN ON FRIES WITH TRUFFLE & PARMESAN (GF)	6.5
TRIPLE COOKED CHIPS (GF)	6
TENDERSTEM BROCCOLI (GF)	7
CHIANTI BRAISED RED CABBAGE (GF)	6
SMOKED BACON & JUNIPER CREAMED HISPI CABBAGE (GF)	6

DESSERT

LIMONCELLO MERINGUE POSSET

CASSIS & BERRY COMPOTE, SALTED ALMOND, HEATHER HONEY 'HOBNOBS'

TERRY'S CHOCOLATE ORANGE SUNDAE, BROWNIE, SHARDS, CHOCOLATE SAUCE (GFA)

TODAY'S CHEESE SELECTION - 3 CHEESES, GRAPES, BISCUITS, CHERRY VINE TOMATO & BASIL CHUTNEY (GFA)