SUNDAY LUNCH MENU

STARTERS

Soup of the Day with Homemade Focaccia, and Butter (V) £7

Chicken Liver Parfait, Garlic and Thyme Crostini, and Red Onion Marmalade £8

Deep Fried Whitebait, served with Lemon Mayonnaise £6

Prawn Cocktail with Baby Gem Lettuce, Cucumber, Cherry Tomatoes, and Prawn Marie Rose Sauce £7

ROASTS

Aberdeen Angus Roast Beef £18

Roast Pork, Crackling and Apple Sauce £16

Nut Roast (V) £15

All served with Seasonal Greens, Roasted Potatoes, Carrots and Parsnips, Cauliflower Cheese, Traditional Gravy, and Yorkshire Pudding

MAINS

Ray's Steak & Ale Suet Pudding, served with Braised Red Cabbage, and Gravy £16

Beer Battered Fish & Chips, served with Mushy or Garden Peas, and Tartare Sauce £16

Butternut Squash & Sweet Potato Risotto, served with Toasted Pumpkin Seeds, and Herb Dressing (V) £13

DESSERTS

Sticky Toffee Pudding, served with Butterscotch Sauce and Wensleydale Double Jersey Ice Cream.

Apple and Blackberry Crumble, served with Crème Anglaise.

Triple Chocolate Brownie, served with Chocolate Sauce and Wensleydale Ferrero Rocher Ice Cream.

Baileys and White Chocolate Cheesecake, served with Strawberry Compote.

£7 each

Trio of Wensleydale Ice Cream £5