BRASSERIE

On the Green

Sunday Lunch

Two Course £30 / Three Courses £35

Starters

Soup of the day
artisan sourdough, salted butter

Beetroot and goats cheese salad (V)
toasted walnuts, house dressing

Smoked Trout
tartar sauce, capers, brown bread

Mains

Roast Sirloin of Yorkshire Beef (+£3 supplement)
horseradish cream, roast potatoes, Yorkshire pudding, seasonal vegetables, rich roast gravy

Braised Ox Cheek
seasonal vegetables, roast potatoes, Yorkshire pudding, red wine gravy

Roast Yorkshire Chicken Supreme
seasonal vegetables, roast potatoes, Yorkshire pudding, roast gravy

Pan-Roasted Sea Bream
new potatoes, tenderstem broccoli, lemon & caper butter

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Desserts

White Chocolate Mousse
Baileys, honey, toasted almonds

Sticky toffee pudding
butterscotch sauce, vanilla ice cream

Chocolate Brownie
vanilla ice cream

Selection of ice cream or sorbet
Ice cream - strawberry, chocolate, vanilla
Sorbet - lemons, passionfruit, raspberry

Yorkshire Cheese Selection (+£6 supplement)
artisan crackers, chutney, grapes

PLEASE INFORM STAFF OF ANY ALLERGIES OR INTOLERANCES.

Service charge is not included in the bill