



Sunday Menu

SERVED 12-3.30PM

1 COURSE £18.95 | 2 COURSES £24.95 | 3 COURSES £29.95

STARTERS

CLASSIC PRAWN COCKTAIL
GARLIC MUSHROOMS (V) (GFO)
GOATS CHEESE AND FIG PARCELS WITH CRANBERRY DIP
SOUP OF THE DAY (SEE SPECIAL BOARD) (V) (VGNO) (GFO)
MACKEREL PATE WITH SALAD AND CRUSTY BREAD (GFO)

MAIN COURSE

ROAST BEEF, ROAST PORK OR ROAST LAMB

served with a Yorkshire pudding, roasties, mashed potato, seasonal vegetables, parsnips, cauliflower cheese and gravy (GFO)
Half portions of the above £9.95

MIXED ROAST

All 3 meats, as above, supplement **£3** – *no half portions available*

ASKRIGG ALE BEER BATTERED COD

Askrigg ale battered cod, twice cooked chips, mushy peas and homemade tartare sauce

BRIE, MUSHROOM AND CRANBERRY WELLINGTON

Homemade wellington with creamy brie, mushrooms and cranberry served with skinny fries and salad (V)

THREE BEAN CHILLI

Served with long grain rice and garlic bread (V) (VGN) (VGNO) (GFO)

COTTAGE PIE

Homemade cottage pie with a sauteed leek, creamed potato and cheese topping served with seasonal vegetables (GF)

DESSERTS

APPLE CRUMBLE & VANILLA CUSTARD (GF)

STICKY TOFFEE PUDDING

With butterscotch sauce and vanilla ice cream (GF)

CHEESECAKE OF THE DAY

HOT CHOCOLATE FUDGE CAKE

With vanilla ice cream

SELECTION OF ICE CREAMS AND SORBETS