

SUNDAY
LUNCH



SUNDAY LUNCH

AVAILABLE 12 NOON ONWARDS

1 COURSE

£13.00

2 COURSE

£17.50

3 COURSE

£22.00

KIDS MAIN MEAL £7.50



TO START

SOUP OF THE DAY (VG)*

TOPPED WITH GARLIC CROUTONS,
DARK RYE BREAD

MOULES MARINIÈRE*

CLASSIC SAUCE OF WHITE WINE, SHALLOTS, GARLIC
& CREAM, SERVED WITH CRUSTY DARK RYE BREAD

ROASTED ARTICHOKE & RED PEPPER ARANCINI (VG)

WITH ROMESCO SAUCE, TOASTED ALMONDS
& PINE NUTS

SALT & PEPPER CALAMARI

LIGHTLY FRIED IN FLOUR & SEASONING,
SERVED WITH AN AIOLI DIP

POTTED DUCK LIVER PARFAIT*

SERVED WITH A GOOSEBERRY & PROSECCO
CHUTNEY, CRUSTED CROSTINIS,
MINI CORNICHONS

GOAT'S CURD SPRING ROLL (V)

JULIENNE CARROT, BEAN-SPROUTS & SPRING
ONION, ROLLED IN CRISPY FILO PASTRY,
SERVED WITH BEETROOT COULIS

*GLUTEN FREE ON REQUEST. ALL FOOD IS PREPARED IN KITCHENS WHERE NUTS, GLUTEN AND OTHER ALLERGENS COULD BE PRESENT AND OUR MENU DESCRIPTIONS CANNOT INCLUDE ALL INGREDIENTS. FULL ALLERGEN INFORMATION IS AVAILABLE

FOR MAIN

TRADITIONAL ROAST DINNER, SERVED WITH YORKSHIRE PUDDING, DUCK FAT ROAST POTATOES, MASHED POTATOES, CARROT & SWEDE MASH, BUTTERED GREENS, & GRAVY

YOUR CHOICE OF:

SIRLOIN OF BEEF, SERVED PINK*

ROASTED PORK LOIN,
CRACKLING & STUFFING*

SPINACH & MUSHROOM NUT
ROAST LOAF (V)*

HONEY GLAZED HAM*

3 MEAT MIXED ROAST*
(£1.50 SURCHARGE)

ADD A PORTION OF PIGS IN BLANKETS
FOR THE TABLE FOR JUST £5

TO FINISH*

~ TRY SOMETHING FROM OUR DESSERT MENU ~

DOUBLE CHOCOLATE BROWNIE*

BLACK CHERRY COMPOTE, CRUSHED PISTACHIO
NUTS, SALTED CARAMEL ICE-CREAM

CLASSIC CRÈME BRÛLÉE (V)*

CARAMELISED SUGAR TOPPING,
SHORTBREAD BISCUIT

WINTERBERRY ETON MESS (V)*

FRESH BERRIES, CHANTILLY CREAM,
CRUSHED MERINGUE

GOOSEBERRY & CINNAMON
CRUMBLE (VG)*

GRANOLA & OAT TOPPING, NORTHERN BLOCK
VEGAN VANILLA ICE-CREAM

~ OR ENJOY 3 CHEESES OF YOUR CHOICE ~

ACCOMPANIED BY CRACKERS & SPICED PEAR CHUTNEY

BUFFALO BLUE

A SMOOTH AND CREAMY BLUE CHEESE MADE FROM
THE HIGHEST QUALITY MILK FROM A BRITISH,
SINGLE HERD OF WATER BUFFALO

WILD GARLIC YARG (V)

A MOIST CHEESE WITH A GARLIC LEAF
COVERING THAT HAS A CLEAN, FRESH TASTE

BUTLERS SECRET MATURE
CHEDDAR (V)

A STRONG MATURE TASTE MADE WITH IRISH MILK

TUNWORTH BRIE (V)

A SOFT, WHITE-RINDED CHEESE REMINISCENT
OF FRENCH CAMEMBERT

YORKSHIRE BLUE (V)

A MILD, CREAMY, BLUE VEINED CHEESE
THAT IS SWEET & BUTTERY TO TASTE

BLANCHE (V)

FRESH, SWEET & TANGY WITH FULL,
MILKY FLAVOURS



upstairs

FOR RESTAURANT & COCKTAILS

100 THE GATE, BRIDGEMAN BRIDGE,
MIDLETON, WEST YORKSHIRE