



MOTHERING SUNDAY SUNDAY 31ST MARCH 2019

2 Courses £24.95 per person, 3 Courses £28.95 per person

STARTERS

Wild Mushroom Velouté (V)

Cep Emulsion

King Scallops

Smoked Leek & Potato Chowder

Guinea Fowl

Apple, Shimeji, Truffle & Brioche

Whitby Crab

Compressed Watermelon, Apple & White Balsamic

Beetroot Cannelloni

Goats Cheese, Candied Walnut & Wood Sorrel (V)

MAIN COURSE

TRADITIONAL SUNDAY ROASTS

Roasted Sirloin of Beef Grand Reserve, Premium Range, Locally Sourced 28 Day Matured Beef

Roast Loin of Pork

Served with Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Lashings of Gravy

Halibut

Clam, Tenderstem, Champagne & Chive

Yorkshire Lamb

Garden Pea, Hen of the Wood & Wild Garlic

Sea Trout

Crushed Potatoes, Charred Leek, Shellfish Bisque

Tomato & Basil Gnocchi

Golden Cross Goat's Cheese, Tenderstem Broccoli & Sun Dried Tomato (V)

PUDDING

Sticky Toffee Pudding

Butterscotch Sauce & Vanilla Ice Cream

Yorkshire Rhubarb

Scorched Vanilla Cream

Dark Chocolate Fondant

Salted Caramel & Popcorn

Lemon Tart

Meringue, Liquorice & Blueberry

Cleveland Tontine Three Cheese Board

Homemade Fig Jam, Biscuits, Walnut & Raisin Bread



All our food is prepared to order so we strive to satisfy all dietary requirements.

If you require information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.