



Sunday Lunch

* Melon with Fruit Coulis ✓

Creamy Garlic Mushrooms served on Toasted Ciabatta ✓

* Chef's Fresh Soup of the Day ✓

Salmon & Prawn Fishcake with a Lightly Curried Sauce

Yorkshire Pudding with a Rich Onion Gravy

* Prawn & Apple Platter with a Marie Rose Sauce

* Trotter's Free Range Roast Pork with Crispy Crackling served with
Yorkshire Pudding and Chef's Speciality Stuffing

* Pan Fried Breast of Chicken with a Wild Mushroom and Cider Brandy
Sauce with Wilted Spinach

* Trotter's Roast Beef with Yorkshire Pudding and a Rich Onion Gravy

* Fillet of Sea Bass on a bed of Stir-Fried Vegetables

* Penne Pasta with Roasted Peppers, Feta Cheese and Pesto Dressing ✓

* Baked Flat Mushrooms with a Cranberry Pickle
and Orange Vinaigrette ✓

All served with Potatoes and a Selection of Seasonal Vegetables

* Eton Mess

* Bailey's Crème Brulee served with Buttery Shortbread

* Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream

* Chef's Steamed Pudding of the Day with Crème Anglaise

Rich Chocolate & Cointreau Cheesecake with Chocolate Ice Cream

Fresh Fruit Crumble of the Day with Honeycomb Ice Cream

* Yorkshire Cheeseboard: Wensleydale, Yorkshire Fettle, Harrogate Blue and Smoked
Wensleydale served with biscuits (£4.95 supplement)

One Course £16.95 Two Courses £21.95 Three Courses 26.95

* Available Gluten Free, Please State When Ordering



Sunday Lunch – Children's Menu

* Melon with Fruit Coulis ✓

Creamy Garlic Mushrooms served on Toasted Ciabatta ✓

* Chef's Fresh Soup of the Day ✓

Yorkshire Pudding with a Rich Onion Gravy

* Trotter's Free Range Roast Pork with Crispy Crackling served with Yorkshire Pudding and Chef's Speciality Stuffing

* Roasted Breast of Chicken with Yorkshire Pudding

* Trotter's Roast Beef with Yorkshire Pudding and a Rich Onion Gravy

* Penne Pasta with Roasted Peppers, Feta Cheese and Pesto Dressing or Fresh Tomato and Garlic Sauce ✓

All served with Potatoes and a Selection of Seasonal Vegetables

* Eton Mess

* Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream

* Chef's Steamed Pudding of the Day with Crème Anglaise

Fresh Fruit Crumble of the Day with Honeycomb Ice Cream

2 Scoops of ice-cream (chocolate, vanilla, strawberry)

One Course £10.95 Two Courses £14.95 Three Courses £18.95

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