

The Granary

Sunday lunch

Starters

Warm Asian pork salad

Heritage tomato, soft cheese and dressed baby leaves

Chicken terrine, piccalilli, toasted sourdough

Prawns, brown crab pannacotta, baby leaves

Main courses

The Granary roast...

Dry aged Yorkshire beef

Rolled pork with sage and apricot stuffing

Slow baked gammon

Served with herby roast potatoes, seasonal vegetables, new potatoes, proper Yorkshire pudding and red wine pan gravy

Desserts

Sticky toffee pudding, butterscotch

Dark chocolate marquis, boozy cherries

Baked yoghurt, strawberry, elderflower

Selection of Yorkshire ice creams

One course £10, two courses £15, three courses £18

The Granary

Sunday lighter meals

Marinated chicken sandwich, herb mayo, mozzarella and tomato, served with salad and root vegetable crisps **£8**

Pan roast cod, olives, tomato, herbs **£9**

Smoked haddock scotch egg, pickled carrot, dressed leaf, tartare sauce **£7**

Roast beef baguette, pot of gravy, salad, crisps **£7**

Pan roast chicken supreme, roast carrot, lyonnaise, red wine **£9**

Ham salad, tomato, cucumber, dressed leaves **£7**

Penne pasta, tomato, olive, basil **£8**

Hand cut chips with our herby chips spice **£3**

Proper ploughman's to share with ham, pork pie, cheddar, blue cheese, breads, pickles **£12**