

Sunday Lunch Menu

2 course £24.95 3 Course £28.95

STARTERS

HAM HOCK TERRINE

piccalilli, toasted sourdough

ROASTED SQUASH AND SAGE RISOTTO

pickled shallot, watercress (VE)

SOUP OF THE DAY

served with a warm bread roll (VEO, GFO)

OWSTON HALL FISH CAKE

celeriac remoulade, dill emulsion

CHICKEN LIVER PARFAIT

red onion jam, toasted focaccia (GFO)

MAINS

45 DAY AGED RUMP OF YORKSHIRE BEEF

Yorkshire pudding, roast potato, panache of seasonal vegetables, red wine gravy (GFO)

PORK BELLY STUFFED WITH SAUSAGE MEAT & APRICOT

Yorkshire pudding, roast potato, panache of seasonal vegetables, red wine gravy (GFO)

PAN FRIED SEA BREAM FILLET

truffle mash, wilted greens, herb pesto (GF)

PECAN NUT, HAZELNUT & APRICOT ROAST

roast potato, panache of vegetables, red wine gravy (VE)

CHICKEN SUPREME

wild garlic and shallot gnocchi, sauté leeks, herb velouté (GFO)

SIDES

Cauliflower Cheese £5

Cheddar Mash £3

Stuffing Ball £2

Beef Fat Chips £4.50

Yorkshire Pudding £1.50

Upgrade your Yorkshire pudding to be filled with slow braised beef £4

DESSERTS

WARM CHOCOLATE BROWNIE

salted caramel, chocolate ice cream

STICKY TOFFEE PUDDING

toffee sauce, vanilla ice cream

OWSTON CHEESE BOARD

crackers, chutney & grapes £5 supplement (GFO)

ICE CREAM SELECTION (VEO, GFO)

VANILLA CRÈME BRULÉE

raspberry, sorrel sorbet (GF)

Key: GF - Gluten free, GFO - Gluten free option, V - vegetarian, VE - Vegan, VEO - Vegan option

All dishes are freshly prepared on site. For details of specific allergens please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we can not guarantee against cross contamination of allergens during the preparation of your meals.