



# SUNDAY LUNCH

1 Course £14 • 2 Courses £18 • 3 Courses £22

## TO START

Homemade Soup, served with a Crusty Bread Roll (*V, Ve, DF, GF upon request*)

Prawn Cocktail, Marie Rose Dressing & Granary Toast (*GF upon request*)

Chicken Liver Pate, Fruit Chutney, Toasted Brioche (*GF upon request*)

Trio of Vegetable Cups filled with Hummus, Red Pepper Hummus & Sunblushed Tomatoes (*V, Ve, DF*)

## MAINS

All meats served with Yorkshire Pudding, Seasonal Vegetables,  
Mash Potato, Carrot, Swede Mash & Pan Gravy

Topside of Beef

Leg of Pork with Crackling

Roasted Chicken Supreme

**Add additional meats to your Sunday Dinner for only £2**

Add Cauliflower Cheese **£2.95**

Add Pigs in Blankets **£3.50**

Add an extra Yorkshire Pudding **£1**

Sea Bass, Sweet Chilli Coconut Sauce on a bed of Stir Fried Greens, Roasted Baby Potatoes (*GF, DF*)

Root Vegetable Hot Pot (*DF, V, Ve, GF*)

Deep Fried Whitby Scampi, served with Chunky Chips, Garden Peas & Tartare Sauce

## DESSERTS

Pear & Apple Crumble served with Custard

Sticky Toffee Pudding, Toffee Fudge Sauce & Vanilla Ice cream

Chocolate & Raspberry Tart, served with Fruit Sorbet (*GF, V, Ve, DF*)

Ice Cream Sundae (*GF, DF and Vegan on request*)

Local Cheese Board with Crackers (*Gluten free upon request*)

Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed.

All tips are paid to the hotel staff.

**Dishes labelled with GF and DF can be requested when ordering.**

**GF = Gluten Free   DF = Dairy Free   V = Vegetarian   Ve = Vegan**

Concerns about allergies & intolerances? Visit [allergymenu.uk](http://allergymenu.uk) & enter the code BAN474

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website [www.allergymenu.uk](http://www.allergymenu.uk). This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.