



SUNDAY LUNCH

Two courses £15 - Three 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)*

Ham Hock Terrine, Sourdough Crispbread, Homemade Fruit Chutney

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

MAINS

All meats are served with Yorkshire Pudding, Seasonal Vegetables,
Mash Potato, Cauliflower Cheese and Pan Gravy

Topside of Beef

Leg of Pork with Crackling

Roasted Chicken Supreme

Add additional meats to your Sunday Dinner for only £2

Add an extra Yorkshire Pudding **£1**

Sea Trout, 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 & enter the code BAN474