



Easter Sunday Lunch



Starters

Cream of Roasted Butternut Squash and Red Pepper Soup (V) | £6.50

Served with a Chunk of Locally Baked Granary Bloomer

English Asparagus topped with Homemade Smoked Bacon Jam | £6.95

Wild Garlic Mayonnaise and Pork Fat Breadcrumbs

Smoked Salmon and Dill Cream Cheese Roulade | £6.95

Home-grown Beetroot Puree, Horseradish and Onion Seed Cracker

Mains

Our Own Aberdeen Angus Roast Beef | £18.95

With Homemade Yorkshire Pudding, Pork Fat Roast Potatoes, Horseradish Sauce & Rich Beef Gravy

Roast 'Marishes' Lamb | £19.95

With Homemade Yorkshire Pudding, Pork Fat Roast Potatoes, Mint Sauce & Chef's Gravy

Slow Roasted 'Trotters Farm Outdoor Reared' Belly Pork | £17.95

With Homemade Yorkshire Pudding, Pork Fat Roast Potatoes, Apple Sauce & Rich Gravy

Roast Supreme of Nidderdale Chicken | £17.95

With homemade Sundried Tomato & Tarragon Stuffing, Yorkshire Pudding, Roasties and Gravy

Shallot and Mushroom Galette (V) | £16.95

Topped with Blue Cheese, Herb Pesto Crème Fraîche and Vegetarian Roast Potatoes

All served with a Medley of Green Vegetables, Cauliflower Cheese (GF) Fresh Carrots and Slow Braised Red Cabbage*

*(*cooked with orange)*

Puddings

Homemade Strawberry Posset | £6.95

With White Chocolate Ganache, Brown Butter Crumble and Lime Gel

Home-baked Yorkshire Rhubarb and Custard Tart | £6.95

With Clotted Cream

Cedarbarn Sticky Toffee Pudding and Toffee Sauce | £6.95

Served with Homemade Custard

