

Mother's Day Sunday Lunch



Roast Butternut Squash and Red Pepper Soup (V)

With Chilli Oil and Feta Croutons

Chicken and Wild Garlic Croquettes

With Quickes Cheddar Fondue and Mustard Seed Crumb

Beetroot and Fennel Cured Salmon

With Local Quail Egg, Pickled Cucumber and Preserved Lemon Aioli

Our Own Home-reared Roast Aberdeen Angus Beef

Homemade Yorkshire Pudding, Roast Potatoes, Horseradish Sauce and Chef's Rich Beef Gravy

Roast 'Marishes' Lamb

Yorkshire Pudding, Roast Potatoes and a home-grown Medlar & Thyme Gravy

Slow roasted 'Trotters Farm' Outdoor Reared Belly Pork

Wild Sage & Caramelised Onion Stuffing, Yorkshire Pudding, Roast Potatoes and Chef's Gravy

Supreme of Nidderdale Chicken

Cherry Tomato, Yorkshire Chorizo & Butter Bean Cassoulet and a sprinkling of Grand Padano Cheese

Roasted King Oyster Mushrooms (V)

Celeriac Puree, Garden Pesto, Yorkshire Blue Fritters and a Balsamic Reduction

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

Yorkshire Rhubarb and Tonka Bean Custard Tart

Crème Fraiche and Ginger Crumb

Strawberry Yoghurt Parfait

Rice Pudding Arancini, White Chocolate and Strawberry Granita

Raspberry, Coconut and Biscoff Sponge

Homemade Custard

£39.95 per person (3 Course Menu)

**Sunday 15th March 2026
12.00 – 3.00pm (Booking Essential)**