



SUNDAY LUNCH MENU

Starters

Homemade Spring Vegetable Soup of the Day, Herbed Croutons
Melon Three Ways (Pearls, Sorbet, Dovetail), Berry Compote
Breaded Brie, Cranberry Relish, Herbed Leaf Salad
Shredded Duck and Spring Onion Salad, Hoi Sin Dressing, Red Chard
Little Gem Cup filled with Prawns and Crab, Lemon Crème Fraiche, Pea Shoots

Mains

Roast Topside of Locally Reared Beef,
Yorkshire Pudding, Roast Potatoes, Horseradish Sauce, Roast Pan Gravy
Roasted Leg of Lamb,
Yorkshire Pudding, Roast Potatoes, Mint Sauce, Roast Pan Gravy
Char Grilled Chicken Supreme,
Roast Potatoes, White Wine Cream Sauce
Lightly Grilled Fillet of Lemon Sole,
Sautéed Potatoes, Sauce Vierge

Creamy Mushroom, Garden Pea and Goats Cheese Risotto, Side Salad

All main meals served with Seasonal Vegetables

Desserts

Hot Cross Bun Pudding, Creamy Vanilla Sauce
Zesty Lemon Cheesecake, Crème Fraiche, Hazelnut Brittle
Blueberry Crème Brûlée, Shortbread Biscuit
Chocolate and Pistachio Tart, White Chocolate Sauce
Selection of Yorvale Ice Cream or Sorbet, served with a Shortbread Biscuit and Strawberries
Yorkshire Cheeseboard, Orchard Apple Chutney, Assorted Crackers and Biscuits, Grapes and Celery
(£2.50 Supplement)

Freshly Brewed Coffee and Mints - £3.00 per person

Main Course - £15.95 per person
Two Courses - £18.95 per person
Three Courses - £20.95 per person

We are committed to sourcing local produce whenever possible.
Our meat is from Glaves of Brompton, our poultry from T. Soanes & Son of Middleton on Wolds, and our seafood from H.G. Lovitt Fish and Shellfish Merchant of Filey.
Information about Allergenic Ingredients in our listed Menu Options can be obtained by request from any member of the Hotel Staff.
We make every effort to avoid the use of genetically modified ingredients. Dishes may include nuts which can cause anaphylactic shock