



SUNDAY LUNCH MENU

AVAILABLE SUNDAYS 12:30-4PM

STARTERS

Prawn & Avocado Cocktail

North Atlantic prawns and fresh avocado on crisp lettuce with classic Marie Rose sauce.

£12*

Roasted Goats' Cheese Salad

Creamy goats' cheese, red onion chutney, roasted balsamic beetroot, beetroot puree & croutons

£7*

Slow Roasted Pork Belly Bites

Coated in a chilli, honey & soy glaze

£8*

Mozzarella Sticks

Golden breadcrumb coating, rich tomato dip & hot honey

£7

Crispy Chicken Wings

Choice of Classic BBQ, Hot Honey or Sweet Chilli glaze

£8*

MAIN COURSES

All roast dinners are served with crispy roast potatoes, Yorkshire pudding, seasonal vegetables & rich gravy

Blackgate 32-Day Matured Minted Barnsley Lamb Chops

Two premium British Barnsley lamb chops, extra matured for 32 days and aged on the bone for 7 days, lightly minted and served with our traditional Sunday accompaniments.

£19*

Slow-Roasted Leg of Pork

Slow roasted until tender, served with home-made stuffing balls and our traditional Sunday accompaniments.

£15*

Roast Meat Combo

Roast beef, slow roasted leg of pork & chicken breast, served with home-made stuffing balls.

£20*

Roasted Breast of Chicken on the Bone

Served with home-made stuffing balls and our traditional Sunday accompaniments.

£16*

Slow-Roasted Blackgate 32-Day Matured Rump of Beef

Premium British Blackgate rump, extra matured for 32 days and aged on the bone for 7 days, then slow roasted for tenderness and flavour, served with our traditional Sunday accompaniments.

£18*

Beetroot & Butternut Squash Wellington

Chunky beetroot and butternut squash in a sweet and tangy balsamic chutney, wrapped in golden puff pastry with a crisp shortcrust base. Suitable for vegans.

£15

Grilled Fish of the Day

Ask your server for today's catch, served with herby new potatoes & seasonal vegetables

Please ask for price

Children's Roast - Half Price

Available in beef, pork or chicken

SIDES

Cauliflower Cheese £5 | Crackling & Apple Sauce £5* | Honey Roasted Parsnips £5*

Crispy Roasties £5* | Home-made Stuffing Balls £6 | Yorkshire Pudding £2

Choose strawberry, chocolate or toffee sauce



Please tell us about allergies or intolerances before ordering. Food is prepared where cross-contamination may occur and descriptions may not list every ingredient. Some dishes use soya bean oil from genetically modified soya. Gluten-free alternatives may be available. A discretionary 10% service charge will be added to your bill.



SUNDAY LUNCH MENU

AVAILABLE SUNDAYS 12:30-4PM

HOMEMADE DESSERTS

Swan Brioche Bread & Butter Pudding

Crème anglaise, Biscoff crumb & vanilla ice cream

£7

Apple Tarte Tatin

Freshly made to order (20 minutes), vanilla ice cream & toffee sauce

£7

Cheeseboard

Please ask for this week's selection. Caramelised red onion chutney, celery, grapes, apple & biscuits

£12

Baileys & Hazelnut Crème Brulee

Caramelised sugar & shortbread biscuit

£7*

Cheesecake Tart

Please ask for this week's flavour. Served with vanilla ice cream

£7.50

Selection of Ice Cream

Three scoops: vanilla, chocolate, strawberry or caramel. Choose strawberry, chocolate or toffee sauce

£6

HOT DRINKS

STANDARD £3 PER CUP

Café Au Lait
Americano
White Americano
Espresso-choc
Hot Chocolate

Bean-to-cup coffee.

LARGE £5 PER CUP

Decaf Coffee (instant)
English Breakfast Tea
Decaf Tea
Lemon & Ginger
Camomile

LIQUEUR COFFEES

Irish • French • Calypso • Baileys

Topped with black coffee & freshly whipped cream.

£7 / £10

Espresso Martini

Vanilla vodka, coffee liqueur, sugar & espresso.

£11

Cherry Bakewell Martini

Disaronno amaretto, Baileys & Chambord.

£11

Choose strawberry, chocolate or toffee sauce



Please tell us about allergies or intolerances before ordering. Food is prepared where cross-contamination may occur and descriptions may not list every ingredient. Some dishes use soya bean oil from genetically modified soya. Gluten-free alternatives may be available. A discretionary 10% service charge will be added to your bill.