



SUNDAY LUNCH MENU

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)
- Game Pate, Sourdough Crispbread, Homemade Fruit Chutney (GF on request)
- Cucumber Bites with Hummus, Red Pepper Hummus & Sun blushed Tomatoes (V, Ve, DF, GF)

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
- Baked Salmon, Sweet Chilli Coconut Sauce on a bed of Stir Fried Greens, Roasted Baby Potatoes (GF, DF)
- Tandoori Coconut Curry served with Rice and Mango Chutney (DF, V, Ve, GF)
- Deep Fried Whitby Scampi, served with Chunky Chips, Garden Peas & Tartare Sauce

DESSERTS

- Pear & Apple Crumble served with Custard (V)
- Triple Chocolate Brownie served with Chocolate Sauce and 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

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about our menu using the 'allergy menu uk' app or website www.allergymenu.uk. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.