

# Sunday

1pm until 6pm

## Small Plates

Cider & leek soup, clams, soft boiled quails egg (GFA) 8

Minted pea & wild garlic risotto, crispy kale, pea truffle arancini (GF/VG) 8

Sticky BBQ pork belly, house pickles, coriander, peanuts (GF) 8

Tagliatelle, chorizo, tomato, roasted red pepper 10

North sea fishcake, tartare hollandaise, grilled baby leeks 9

## Roasts

Beer-fed aged topside of beef (served pink or cooked through) 16

Butter roasted chicken breast 15

Rolled rare breed pork belly with sausage meat & chestnut stuffing 15

North Yorkshire leg of lamb 15

Cauliflower steak (V/VGA) 13

All served with roasted seasonal vegetables, roast potatoes, bashed carrot & swede, creamed potato, braised red cabbage, Yorkshire pudding and rich gravy (GFA)

## Something Different

Pan fried white fish, cider & tarragon scraps, peas, chips, tartare sauce (GF) 17

8oz house beef burger, cheese, burger sauce, slaw, onion rings, chips (GFA) 16

Chicken Milanese, rocket and parmesan, French fries with peppercorn, diane, garlic butter or béarnaise sauce 16

King oyster scallops, miso roasted celeriac puree, mushroom reduction, wakame seaweed salad, red cabbage kimichi (VG) 15

Comet Charity Donation. Add this on to your bill to make a donation to this months chosen charity. 3

## Sides

Creamed potato (GF) 4

Sausage meat and chestnut stuffing 4

Yorkshire puddings (V) 4

Buttered seasonal veg (GF/VGA) 4

Triple cooked beef dripping skin on chips (GF/VGA) 4

Please advise your server of any food allergies or intolerances. Food is prepared in a kitchen where nuts are used. Given notice, we can usually cater to specific requirements. GF- Gluten Free, GFA- Gluten Free Available, V- Vegetarian, VG= Vegan

A discretionary service charge of 10% will be added for parties of 8 or more.