

# Sunday

1pm until 6pm

## Small Plates

**Grilled English asparagus**, poached hens egg, chive & shallot beurre blanc (V/GF) 8

**Chargrilled Jersey royals**, chicken, bacon, anchovy, salad (GF) 8

**Lamb breast**, wild garlic and watercress risotto (GF) 9

**Roasted tomato & red pepper soup**, heritage tomato & herb crostini (VG/GFA) 7

**North sea crab & cherry tomato tart**, sea herb & spring leaf salad 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 & parmesan, French fries with peppercorn, diane, garlic butter or b ernaise sauce 16

**Marinated & fried mushrooms**, baby gem parcels, crispy rice noodle, cucumber & coconut salad, yoghurt dressing (VG/GF) 14

**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.