

SUNDAY



STARTERS

- Onion Soup with Toasted Sourdough (v) (gfoa) £7.95
- Crispy Whitebait with Garlic Aioli and Lemon £9.45
- Ham Hock Terrine with Pickled Vegetables and Sweet Mustard £9.95
- Salt and Pepper Fried Chicken with Sautéed Mixed Peppers £9.95
- Garlic Mushrooms with Toasted Sourdough (v) £7.95
- Fishcake with Tartar Sauce and House Salad £9.95

SUNDAY ROAST SHARING PLATTER

*£25 per person. Minimum 2 people. Two cuts of meat and four sides are included.
All roasts come with roasted parsnips and honey-glazed carrots, Yorkshire puddings, and gravy.*

Choose two mains:

Topside Beef | Pork Loin | Chicken Breast | Nutroast (v) | Cauliflower Steak (v)

Then four sides

MAINS

- Roast Brown Moor Farm Beef with Roasted and Mashed Potatoes, a Yorkshire Pudding, Seasonal Vegetables and Gravy £19.95
- Roast Pork Loin with Sage Stuffing, Roasted and Mashed Potatoes, and a Yorkshire Pudding, Apple Sauce, Seasonal Vegetables and Gravy £19.95
- Duo of Roast Brown Moor Farm Beef and Roast Pork Loin with Sage Stuffing, Roasted and Mashed Potatoes, a Yorkshire Pudding, Seasonal Vegetables and Gravy £22.95
- Herb-roast Cornfed Chicken with Sage Stuffing, Roasted and Mashed Potatoes, a Yorkshire Pudding, Seasonal Vegetables and Gravy £19.95
- Aysgarth Falls Ale, Beer Battered Haddock and Triple-Cooked Chips with Mushy or Garden Peas, Tartar Sauce and Lemon £18.95
- 8oz Dales Beef Burger, with Cheddar or Yorkshire Blue Cheese, Bacon, Relish, Baby Gem Lettuce, Tomato, Gherkin, Skinny Fries, and Slaw £18.95
- Wild Garlic Ravioli with Garden Peas, and Samphire Fricassee (v) £18.95
- Pan-fried Salmon Fillet, with Crushed Herbed New Potatoes, Grilled Courgettes, and Lobster Sauce £25.50
- Linguine with Walnut Pesto and Rocket (v) £22.50

SIDES

£4.50 per side

- Cauliflower Cheese (v) | Creamy Leeks (v) | Mashed Potatoes (v) | Pigs in Blankets | Sage Stuffing (v)
- Seasonal Greens (v) | Root Vegetables (v)



DESSERTS

- Lemon Cheesecake with Berry Compote £9.50
Sticky Toffee Pudding with Jersey Milk Ice Cream £9.50
Eton Mess £8.95
Chocolate Brownie with Honeycomb Ice Cream £9.50

AFTER DINNER DRINKS

NEGRONI £12

Beefeater Gin, Campari, Martini Rosso, Orange Twist

ESPRESSO MARTINI £12

Absolut Vanilla Vodka, Kahlua, Espresso

THE TEMPLAR'S CROSS £12

Woodford Reserve, Martini Rosso, Cointreau, Honey, Angostura Bitters, Orange Peel

Americano £4.50

Latte £4.50

Cappuccino £4.50

Espresso £2.80

Pot of Tea £2.80

Irish Coffee £9.50

Grahams 10yr Tawny Port 25ml £6

Remy Martin VSOP 25ml £8

Baileys 50ml £6

Luxardo Limoncello 25ml £4.50

Single Malt Jura 25ml £7

Disaronno 25ml £4

(V) Vegetarian, (GF) Gluten-free, (VE) Vegan, (VOA) Vegetarian Option Available, (GFA) Gluten-free option available, (VEOA) Vegan Option Available, (N) Contain Nuts

Food Allergens & Intolerances:

Before ordering any drinks or food, please speak with a member of the team about your requirements. Whilst we take care to preserve the integrity of our food, we operate a multi-ingredient kitchen where allergens are present, so there is a risk that food may come into contact with an undeclared allergen, or non-vegetarian/vegan item. Cooking equipment and preparation areas may be shared, and fried items may be cooked in frying oil containing allergens.

Some fish may contain small bones.