



SUNDAY LUNCH MENU

Sunday 3rd March 2024

Served from 12 noon until 5.30pm

PEA & LEEK VELOUTÉ, WILD MUSHROOM CREAM (V)(GF)

YORKSHIRE FREE RANGE CHICKEN LIVER PATÉ

Apple Jelly, Brioche

SALMON DILL HASH CAKE

Free Range Poached Egg, Hollandaise, Chive

BEETROOT TORTELLINI (V)

Whipped Feta, Walnuts, Whitworth Honey, Beetroot Vinaigrette

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP

Yorkshire Pudding

ROAST LEG OF YORKSHIRE LAMB

Caper, Tomato & Mint Jus

SKREI COD (GF)

Mussel, Leek & Potato Nage

KING OYSTER MUSHROOM WELLINGTON (V)

Artichoke Puree, Sautéed Wild Mushrooms, Mushroom Ketchup, Goat's Cheese Fritters

**ALL MAIN COURSES ARE SERVED WITH
ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES**

GRASSINGTON HOUSE STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

CHOCOLATE SOUFFLÉ

Marmalade Ice Cream

SALTED CARAMEL TART

Raspberry Macaroon

A SELECTION OF COURTYARD CHEESE

Homemade Chutney & Crackers

(Supplement £6.50)

2 course £29.50 3 course £34.50

Why not add a Liqueur Coffee? From £7.75