

SUNDAY LUNCH MENU

Sunday 26thApril 2025 Served from 12 Noon

SWEET POTATO, LEMONGRASS & COCONUT VELOUTÉ (V)(GF)

HAM SHANK & YORKSHIRE CHICKEN TERRINE (GF)

House Piccalilli

CURED SALMON (GF)

Beetroot, Citrus Yoghurt, Crispy Kale

COURGETTE, PEA & ASPARAGUS BAVAROIS (V)

Garden Mint, Yoredale Cheese Fritter

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)

Yorkshire Pudding

RARE BREED PORK BELLY (GF)

Chorizo & Black Pudding

SEARED HAKE FILLET (GF)

Confit Fennel, Blushed Tomatoes, Herb Nage

WILD MUSHROOMS, ASPARAGUS & POTATO GNOCCHI (V)

Parmesan Crisp

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

GRASSINGTON HOUSE STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

STRAWBERRY PAVLOVA (GF)

Chantilly Cream, Strawberry Compôte, Strawberry Consommé

RASPBERRY PARFAIT (GF)

Mint Sponge, Caramelised White Chocolate Tuile, Passion Fruit Ganache

A SELECTION OF COURTYARD DAIRY CHEESE

Homemade Apple Chutney & Tomato Crackers **Supplement £6.50**

2 Course £34.50 3 Course £39.50

Why not add a Liqueur Coffee? From £7.75