



SUNDAY MENU

3rd May 2026

Served from 12 Noon

MUSHROOM & THYME VELOUTE (GF)

HAM SHANK & PORK TERRINE (GF)

Piccalilli

PAN FRIED BREAM FILLET

Sun Blushed Tomato Pesto, Anchovies, Pickles, Herb Oil

CRISPY YORKSHIRE ASPARAGUS(V)(GF)

Poached Hen`s Eggs, Chive & Caper Dressing

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)

Yorkshire Pudding

LOCH DUART SALMON WELLINGTON

Garden Herb Nage

PAN ROAST CHICKEN BREAST (GF)

Tender stem Broccoli, Candied Chorizo, Chicken Jus

BABY LEEKS RISOTTO (V) (GF)

Blue Cheese, Herb Potato Crisps

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

TIRAMISU (GF)

Almond Cake, Tiramisu Mousse, Dark Chocolate Crisps, Almond Toffee, Clotted Cream Ice Cream

GRASSINGTON HOUSE STICKY TOFFEE PUDDING

Vanilla Ice Cream, Almond Crisp, Miso Fudge, Toffee Sauce

VANILLA BAVAROIS

Peach Compote, Raspberries, Basil

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