SUNDAY MENU

Sunday 31st August 2025
Served from 12 Noon

SPICED CAULIFLOWER VELOUTÉ (GFO)

RABBIT & HERB SAUSAGE ROLL
Tarragon, Carrot Textures, Split Jus Dressing

MONKFISH & TIGER PRAWN RONDEL (GF)
Thermidor Glaze, Seaweed Potato Crisp

GOAT'S CHEESE MOUSSE (V)(GF)
Beetroot Textures, Smoked Hazelnut, Rocket

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)
Yorkshire Pudding

SLOW ROAST PORK BELLY (GF)
Pork Fillet, Alsace Cabbage, Chorizo, Toffee Apple Jus

SEARED SALMON FILLET (GF)
Baby Leeks, Mussel & Garden Chive Nage

KING OYSTER MUSHROOM WELLINGTON (V)
Celeriac Purée, Celeriac Crisps, Herb Dressing

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

LOCAL GARDEN PLUM CRUMBLE
Plum Compôte, Crème Anglaise, Vanilla Ice Cream

GRASSINGTON HOUSE STICKY TOFFEE PUDDING
Miso Toffee Sauce, Banana Ice Cream

ANNABEL'S YORKSHIRE STRAWBERRY CRÈME BRÛLÉE (GF)
Mint Sponge, Elderflower Gel, Strawberry Sorbet

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