



## SUNDAY MENU

### SNACKS

Home made honey soda bread, wild garlic butter*   v	4
House olives   vg   gfo	6
Tamworth pork sausage roll*, homemade brown sauce	6

### STARTERS

Wild garlic* and spring vegetable* veloute, Jersey royal potatoes, warm bread & butter   gfo   vgo	10
English asparagus, crispy air dried ham, estate herb hollandaise*   gfo	15
Crispy pressed white park beef*, celeriac remoulade, estate leaves*	11
Smoked Salmon salad, estate leaf*, lemon dressing, chopped eggs, cornichon, capers, shallots and rye bread   gfo	15

### SUNDAY PLATES

*Our Sunday plates are served with duck fat roast potatoes (v option), Yorkshire puddings, greens, glazed carrots, butter roast parsnips\* & bottomless gravy | gfo*

Slow roast sirloin of White park beef*   gfo	29
Slow roast Denton reserve leg of lamb*   gfo	29
Salt roast celeriac, mushroom gravy   v   gfo	23
<i>Extras:</i>	
Yorkshire Pudding   v	2
Cauliflower & broccoli cheese with Fountain's Gold Cheddar   v   gfo	7
Pork, sage & onion stuffing	6
Duck fat roast potatoes   gfo	5

### MAINS

Roasted squash and barley risotto, roasted crown prince squash, Harrogate blue, crispy onions, white balsamic & shallot dressing   gfo   vgo	24
White park Rump minute steak*, 200g, green peppercorn sauce, Estate leaf salad (served pink/well)   gfo	25
Hand-made ricotta gnocchi, confit datterino tomatoes, Yorkshire asparagus, wild garlic* & Yorkshire Pecorino sauce   gfo   vgo	25

### SIDES

Triple cooked beef dripping* chips, thyme salt   vgo   gfo	6
Confit garlic & herb buttered greens   v   vgo   gfo	6
Orange & tarragon glazed carrots   v   gfo	6
Creamed potatoes, crispy onions, chives   v	6
+truffle oil	1

### CHILDREN'S ROAST DINNER

Smaller version of our Sunday Plate dinners <i>For Children up to 12 years old</i>	15
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## DESSERTS

Yorkshire rhubarb trifle, chantilly cream, stem ginger custard, poached rhubarb jelly, ginger wine soaked parkin, hazelnut & parkin crumb	10
Bread & butter pudding, spiced custard, rum & raisin ice cream   v	10
Vanilla creme brulee, madeleine   v   gfo	10
Sticky toffee pudding, malt toffee sauce, Yorkshire tea soaked medjool date, clotted cream ice cream   v   gfo	10
Vegan ice cream selection: choose any 3 Vanilla, chocolate, salted caramel, honeycomb, apple sorbet   vg   gfo	10
Shepherd's Purse bluemin white cheese served with apple tart tatin & Denton honey*   v	10

## DIGESTIF

Pedro Ximenez, The Diatomists, Spain   50ml	8
Bulas Ruby Port, Portugal   50ml	4.5
Graham's 10 Year Tawny Port, Portugal   50ml	7
Wolfe Bros Orancello/ Lemoncello, Leeds   50ml	5
Late Harvest Viognier, 2021, France   50ml	5
Remy Martin VSOP   25ml	5.5
Remy Martin 1738   25ml	7.75

## HOT DRINKS

Espresso	3.5	Everyday Brew	3
Macchiato/Cortado	3.5	Earl Grey	3.5
Americano/Long Black	3.5	Chamomile	3.5
Flat White	4	Peppermint	3.5
Cappuccino/Latte	4	Lemon & Ginger	3.5
Mocha/Hot Chocolate	4.5	Green Tea & Mint	4.5

*Coffee by Darkwoods in Huddersfield*

\*Denotes produce sourced from Denton Reserve

v = Vegetarian | vg= Vegan | gfo = Adaptable to be Gluten-free  
| vgo = Adaptable to be vegan

Speak to the team for dietary and allergen info. While we take great care, the use of shared equipment means we cannot guarantee that your food will be completely free from allergen contact.

A discretionary 10% service charge will be added to your bill.  
Please note, we are also cashless.

