



SUNDAY LUNCH

Served between 12 noon and 3pm

2 COURSES £19.95 ~ 3 COURSES £24.95

STARTERS

SOUP OF THE DAY (V) (GF)

DOREEN'S BLACK PUDDING Watercress Mayonnaise, Apricot Salad

CLASSIC PRAWN COCKTAIL Paprika Marie Rose, Crisp Baby Gem Lettuce
Confit Tomato & Pickled Cucumber (GF)

CRISPY DUCK SALAD Rice Noodles, Watercress, Orange & Sesame Dressing (GF)

TWICE BAKED PARMESAN SOUFFLÉ Rocket & Basil Salad, Toasted Pine Nuts (V)

MAIN COURSES

TRADITIONAL ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF Robin Hirst, Neasham Grange, Darlington

ROAST LOIN OF PORK Smithy House Farm, Northallerton
Crackling, Apple Sauce & Sage & Onion Stuffing

ROASTED CHICKEN BREAST Sage & Onion Stuffing

PRIME FILLET OF BEEF CHATEAUBRIAND for two to share... (£35 Supplement)

All served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Lashings of Gravy

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon

YORKSHIRE GOURMET 8OZ BEEF BURGER

Back Bacon & Cheddar, Chunky Chips, Onion Rings & Tomato Chutney

HARISSA ROASTED VEGETABLES

Beetroot, Carrots, Jersey Royals, Chickpeas & Macadamia Ricotta (V, GF)

THE BLACK BULL GOURMET FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Scallop
Lemon & Dill Velouté, Mash & Cheddar Topping, Seasonal Vegetables

PUDDING

SUNDAY PUDDING OF THE DAY

STICKY TOFFEE PUDDING Butterscotch Sauce, Cinder Toffee Ice Cream

STRAWBERRY & WHITE CHOCOLATE CRÈME BRÛLÉE Compressed Strawberries

RASPBERRY PARFAIT Honey Roast Peach & Granola

TRIO OF SORBET Raspberry, Mango & Lemon (GF)

YORKSHIRE BRIE & GRAPES Fruitcake & Artisan Biscuits

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.