



## SUNDAY LUNCH

Served between 12 noon and 3pm

**2 COURSES £19.95 ~ 3 COURSES £24.95**

### STARTERS

**SOUP OF THE DAY (V) (GF)**

**PORK & BLACK PUDDING TERRINE**

Tarragon Emulsion, Apricot Jam, Spelt Bread Crisps, Mustard Frills & Radish

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

**CRISPY DUCK SALAD** Egg Noodles, Watercress, Orange & Sesame Dressing

**TWICE BAKED BLUE CHEESE SOUFFLE** Walnuts, Apple & Grapes (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

**BANOFFEE PIE** Roasted Banana, Salted Toffee, Oat Biscuit & Vanilla

**RHUBARB & GINGER PANNA COTTA** Gin Poached Rhubarb, Rhubarb Crisp & Sorbet

**TRIO OF SORBET** Raspberry, Mango & Lemon (GF)

**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.