



SUNDAY MENU

MARCH 2017

Our food is all cooked fresh in our kitchen & for this reason some of our dishes will take a little longer to prepare
We use the following suppliers for our fresh produce
Ellisons Butchers (Cullingworth) - meat
Ramus Seafoods (Ilkley) - fish
Baileys - Fruit & Veg

STARTERS

- SOUP OF THE DAY(V).....4.95**
Home-made soup of the day served with fresh bread
- CHICKEN LIVER PATE.....6.95**
Homemade chicken liver pate with dressed leaf & toasted baguette
- PLUM TOMATO BRUSCHETTA(V).....5.95**
Served on toasted ciabatta
- WARM CHORIZO & CHICKPEA SALAD.....6.50**
With peppers & Topped with a free range poached egg

SANDWICHES

All served on a choice of white or brown bread or ciabatta (+ 1.20) with hand cut chips

- HAM & PICKLE.....6.95**
- ROAST BEEF.....6.95**
- CHEESE & PICKLE (V).....5.95**

PUDDINGS

PLEASE ASK YOUR SERVER FOR
TODAYS SELECTION OF
TEMPTING PUDDINGS

MAINS

- PAN FRIED SALMON.....10.95**
Freedom friendly Salmon served on a bed of med veg with roasted new potatoes
- SAUSAGE & MASH.....10.50**
A trio of Ellisons award winning pork sausage on creamy mash topped with a red onion gravy
- STEAK & STOUT PIE.....10.50**
Slow cooked tender steak with stout topped with a suet pastry lid, served with either mash or hand cut chips & seasonal veg
- ROASTED VEG LASAGNE(V).....9.50**
Served with grilled garlic bread & a parmesan & balsamic salad

ROAST DINNER .9.95

Our Sunday Roast is prepared using quality meat from Ellisons Cullingworth & is served with Roast Potatoes, Seasonal Veg & Yorkshire Pudding, topped with our amazing homemade gravy.

- ROASTED SILVERSIDE OF BEEF**
- HONEY GLAZED GAMMON**
- GARLIC & THYME ROASTED LEG OF CHICKEN**
- MUSHROOM & BRIE WELLINGTON(v)**

SIDES DISHES2.50

- Why not add a little something extra:
- Hand Cut Chips
 - Dauphinoise Potatoes
 - Cauliflower Cheese
 - Pigs In Blankets
 - Mashed Potato
 - Pork & Chestnut Stuffing