



## SUNDAY LUNCH MENU

### ~ Appetisers ~

Chef's Homemade Soup of the Day with Herbed Croutons  
Battered Haddock Goujons served with Home-made Tartare Sauce, Herb Leaf  
Crispy Bacon, Chicken, Avocado, Wild Rocket, French Dressing  
Cantaloupe Melon, Poached Pear, Yorkshire Blue Cheese, Whole Grain Honey Mustard Dressing  
Classic Atlantic Prawn Cocktail, Marie Rose Sauce, Ciabatta Crostini

### ~ Entrees ~

Topside of Yorkshire Reared Beef,  
Yorkshire Pudding, Horseradish Sauce, Roast Pan Gravy, Roast Potatoes  
Locally Reared Pork Chop,  
Crispy Crackling, Yorkshire Pudding, Stuffing, Apple Sauce, Roast Pan Gravy, Roast Potatoes  
Yorkshire Wolds Chargrilled Chicken Supreme,  
Basil Pesto, Cocotte Potatoes  
Lightly Grilled Herb and Olive Crusted Salmon,  
Sauce Vierge, Parmentier Potatoes  
Penne Pasta with Asparagus Spears, Sun-Dried Tomatoes, Roast Garlic Oil,  
Wild Rocket and Parmesan Shavings

*All main meals served with Seasonal Vegetables*

### ~ Desserts ~

Vanilla Crème Brûlée, Blueberry Compote, Shortbread Biscuit  
Zesty Lemon Cheesecake, Berry Puree  
Dark Chocolate Mousse, Oat Biscuits  
Strawberry Pavlova  
Selection of Yorvale Ice Cream or Sorbet, Café Curl  
Yorkshire Cheeseboard, Orchard Apple Chutney, Assorted Crackers and Biscuits, Grapes and Celery  
Freshly Brewed Coffee and Mints

Some food items may change due to seasonality

We are committed to sourcing local produce whenever possible.

Our meat is from Adrian Colling, Butchers, of Filey; our poultry is from T. Soanes & Son of Middleton-on-the-Wolds; our seafood is from H. G. Lovitt Fish and Shellfish Merchant of Filey

Information about Allergenic Ingredients in our listed Menu Options can be obtained by request from any member of the Hotel Staff.

We make every effort to avoid the use of genetically modified ingredients. Dishes may include nuts which can cause anaphylactic shock