



SUNDAY MENU

7th June 2026

Served from 12 Noon

BROCCOLI & BLUE CHEESE VELOUTÉ (GF)

CHORIZO, BLACK PUDDING & GAME GALANTINE (GF)

Liver Pâté, Split Jus Dressing

SCALLOP & TIGER PRAWN BOUDIN

Courgettes, Crispy Asparagus, Wild Garlic Hollandaise

COMPRESSED WATERMELON (V)(GF)

Feta Cheese, Beetroot Textures

14-HOUR SLOW COOKED YORKSHIRE BEEF RUMP (GFO)

Yorkshire Pudding

WHOLE GRILLED PLAICE

Caper & Tiger Prawn Beurre Noisette

SLOW COOKED PORK BELLY

Mustard Cabbage, Apple Purée, Crackling

NEW SEASON ASPARAGUS (V)(GF)

Poached Free Range Duck Egg, Baby Leeks, Crisp Potato, Wild Garlic, Caper & Garden Herb Dressing

**ALL MAIN COURSES ARE SERVED WITH
ROAST POTATOES & A SELECTION OF SEASONAL VEGETABLES**

CHOCOLATE & HAZELNUT DELICE

Hazelnut Ice Cream, Chocolate Tuile

GRASSINGTON HOUSE STICKY TOFFEE PUDDING

Vanilla Ice Cream, Almond Crisp, Miso Fudge, Toffee Sauce

LOCAL RHUBARB & APPLE CRUMBLE

Vanilla Crème Anglaise

A SELECTION OF COURTYARD DAIRY CHEESE

Homemade Apple Chutney & Tomato Crackers

Supplement £6.50

2 Course £34.50 3 Course £39.50

Why not add a Liqueur Coffee? From £7.75