



Starters.

Beef Cheek Croquette 9

Slow cooked beef, caramelized onions & crumbled stilton.

Oak Smoked Salmon Niçoise 9

Cherry tomato, fine beans, olives, lemon & chive potatoes, cucumber & free-range egg. (P) (GF)

Tomato & Mozzarella Bruschetta 8.95

Basil pesto, toasted sourdough, rocket & sweet balsamic. (V) (GFA)

Q.H Scotch Egg 9

Nduja & Pork scotch egg, sriracha mayo & pickled veg.

Red Onion & Courgette Pakora 8.50

Cucumber & mint salad, mango chutney with coriander yoghurt.
(V) (GF) (VEA)

Cumin Spiced Flatbread 9

Moroccan hummus, green olives. (V) (VE)

Main courses.

Sunday Roasts: -

Dry Aged Yorkshire Beef 19.95 **(Served Pink)**

Lamb Rump 21.50

Overnight Salt Roast Pork Belly 19.95

Roast Chicken Breast 19.50

Nut Roast (V) 18.50

All served with Yorkshire pudding. Butter roast potatoes. Carrot & swede crush. Creamy mash. Cauliflower cheese. Seasonal greens & pan gravy.

Q.H Steak & Local Ale Pie 19.50

Creamy mash, roasted carrot & wilted greens.

8OZ Bacon Cheeseburger 18.50

8oz black angus beef burger, smoked bacon lardons, swiss cheese, onion rings, brioche bun, served with triple cooked chips & garlic aioli.

Pesto Linguini 16

Roasted courgette, sun blushed tomato, toasted pine nuts & creamy basil pesto sauce with crumbled feta (V) **add chicken +5**

Chargrilled Chicken Caesar Salad 18

Smoked bacon lardons, toasted sourdough, gem lettuce, aged parmesan & garlic aioli (GFA)

****please inform your server of any allergies****