

THE STABLES AT PINCHINTHOPRE HALL

SUNDAY

BEFORE

BLOOMER & ONION BREAD, WHIPPED BUTTER (gfa)	2
MARINATED OLIVES (gfa)	2.5

STARTER

PEA SOUP, WILD GARLIC, CRÈME FRAICHE, HERB OIL, CROUTONS (gfa)	7
HERITAGE TOMATOES, BLACK OLIVE TAPENADE, GOATS CHEESE MOUSSE, BASIL OIL, SOUR DOUGH CROUTE (gfa)	8.5
SEAFOOD PANCAKE, THERMIDOR SAUCE, PARMESAN, ONION BREAD	9
MATURE CHEDDAR CHEESE SOUFFLE, ONION MARMALADE, ROAST GARLIC & THYME CREAM, PARMESAN, ONION BREAD	8.5
BRAISED PORK CHEEK, CELERIAC, PICKLED MUSHROOMS, CHEVRIL MAYONNAISE, HARROGATE BLUE CHEESE, (gfa)	8

MAIN

ALL ROAST DINNERS SERVED WITH YORKSHIRE PUDDING, MASHED POTATO, ROAST POTATO, BUTTERED GREENS, HONEY ROASTED CARROTS, CREAMED CABBAGE, BEEF GRAVY

SIRLOIN of BEEF (gfa)	17
CHICKEN SUPREME, SAUSAGE STUFFING (gfa)	15
PORK LOIN, CRACKLING, APPLE SAUCE (gfa)	15
NUT ROAST, VEGETARIAN GRAVY	13.5
SMOKED HADDOCK FISH CAKE, BUTTERED SPINACH, POACHED EGG, WHOLEGRAIN MUSTARD CREAM, HERB OIL	16
BASIL & PARMESAN GNOCCHI, COURGETTE, RED PEPPER & TOMATO SAUCE, CAPERS	15

SIDE

CAULIFLOWER CHEESE	4.5
GARDEN SALAD (gf)	3.5
SEASONAL GREENS (gf)	3.5
PESTO FRIES	4.5
SEA SALT FRIES	3.5

DESSERT

STICKY TOFFEE PUDDING, HONEYCOMB, BUTTERSCOTCH SAUCE, MILK ICE CREAM (gfa)	7.5
LEMON & RASPBERRY TART, RASPBERRY SORBET, LEMON BALM	8
SUMMER BERRY TRIFLE, BERRY JELLY, VANILLA CUSTARD, SPONGE, CHANTILLY CREAM	7
DARK CHOCOLATE, MOUSSE, SOUR CHERRIES, CHERRY GEL, CHERRY SORBET (gfa)	8
CHEESE BOARD, TOMATO CHUTNEY, CELERY, GRAPES, CRACKERS (gfa)	9.5(3) / 13.5 (5)
BRITANNIA CHEDDAR, SHEFFIELD FORGE, KIDDERTON ASH, DUKE OF WELLINGTON	

IF YOU ARE SENSITIVE TO THE TRACE PRESENCE OF AN ALLERGEN WE ARE UNABLE TO GUARANTEE THAT ANY OF OUR FOODS ARE SUITABLE. HOWEVER WE DO PROVIDE ALLERGEN GUIDES WITH A FULL BREAKDOWN OF INGREDIENTS.

WE ADD AN OPTIONAL 10% SERVICE CHARGE TO ALL BILLS WHICH 100% GOES TO OUR TEAM, WE ARE HAPPY TO REMOVE THIS IF YOU WISH.