

**[Starters]**

Yorkshire Pudding, Onion Gravy, Wet Yorkshire Salad

Soup of The Day, Heifer Croutons

'70s Style' Prawn Cocktail, Jack Daniel's Marie Rose, Brown Bread & Butter

Chicken Liver Parfait, White Truffle, Onion Jam, Roast Shallot Puree, Rocket & Truffle & Rosemary Croutes

Chilli Salt Squid, Sweet Chilli Sauce, Lime Marinated Fennel, Coriander & Red Onion Salad

Italian Fennel Sausage & Roast Onion Arancini, Tomato & Garlic Marinara, Rocket & Parmesan Salad

Panko Crusted Goats Cheese, Trafilata Pasta, Blush Cherry Tomato, Pine Nut Pesto, Olive & Rocket Salad

Heifer Caesar Salad, Crispy Italian Ham, Marinated Anchovies, Parmesan,  
Italian Ham & Parmesan Croutons, Garlic, Anchovy Dressing

Tian of Heifer Smoked Salmon & Prawns, New Potato Mayonnaise, Beetroot Dressing

**[Mains]**

**Our Famous Sunday Lunch - Choice of Roast Local Meats**

**Grand Reserve 35 Day Aged Roast Sirloin - Cooked Medium Rare - Wet Yorkshire Salad**

**Roast Organic Pork Belly, Salted Crackling - Braeburn Apple Sauce**

**Rump of Yorkshire Lamb - Mint Sauce**

*All served with - Yorkshire Pudding, Beef Dripping Roasties, Butter Mash, Savoy Cabbage, Carrot Puree,  
Cauliflower & Mature Cheddar Cheese, Seasonal Vegetables, Herb Butter, Roast Jus*

Classic Fish & Shellfish Pie - Scottish Salmon, Smoked Haddock, Baby Prawns, Fennel, Spinach, Capers,  
Boiled Free Range Egg, Mature Cheddar, Potato & Nutmeg Crust, Herb Cream, Buttered Seasonal Vegetables  
**(Deluxe Fish Pie as above with Smoked Salmon, King Prawn & King Scallop £6 extra)**

Herb Crusted Hake, Chorizo, Tomato & Parmesan Risotto, Crispy Shallots & Herb Oil

Roast Field Mushroom, Spinach & Swiss Cheese Pancake, Dressed Shoots (V)

Fish n' Chips - Black Sheep Beer Battered Haddock Goujons, Fat Chips, Posh Peas, Tartar Sauce, Malt Salt

Maple Roast Salad - King Scallops, Tiger Prawns, Crispy Belly Pork & Smoked Bacon,  
Baby Gem, Blush Tomato & Croutons, Sweet Maple Syrup Dressing (Add Lobster £9)

**[Desserts]**

Salted Caramel & Honeycomb Cheesecake, Crushed Honeycomb Ice Cream, Brandy Snap

Raspberry & Limoncello Semifreddo, Raspberry Jelly, Coconut & Lemon Macarons

Vanilla Crème Brûlée, Butter Shortbread, Fresh Raspberries

*'Heifer's Trio of Lemon'*

Mini Lemon Posset, Lemon Crème Brûlée & Lemon & Vanilla Baked Alaska

Rhubarb and Custard Panna Cotta, Poached Rhubarb & Rhubarb Ripple Ice Cream

Heifer Eton Mess 'Knickerbocker Glory'

Selection of Farmhouse Cheeses, Home Made Chutneys & Biscuits (£4 extra)

**An Optional 10% Service Charge Will Be Added To Your Bill for the Hard Work & Dedication of the Staff,  
If You Prefer To Decline from This Could You Please Inform Your Waiter**

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