



Sunday

1 Course £17.95 | 2 Courses £23.95 | 3 Courses £28.95

STARTERS

TOMATO & GARLIC BREAD PIZZA
Tomato, garlic, basil and olive oil

SOUP OF THE DAY
Warm sourdough and butter (ve,gfa)

GIN-CURED SALMON
Dill set Greek yoghurt, pickled cucumber, and caramelised orange dressing (gf)

CRISPY FRIED HAM HOCK
Pea and mint pureé, sherry vinegar, and potato salsa

PRAWN & CRAB COCKTAIL
Crunchy asian slaw, chilli jam, and spicy peanuts (gf,n)

GRILLED MEDITERRANEAN VEGETABLE MEDLEY
Whipped cashew ricotta, sun-dried tomatoes, and toasted pumpkin seeds (ve,gf,n)

YORKSHIRE BLUE CHEESE & PARMA HAM BRUSCHETTA
Toasted sourdough, fig compote and balsamic vinegar reduction

SLOW-COOKED BEEF RAGÚ & MOZZARELLA ARANCINI
Fresh basil pesto



ROASTS

ROAST SIRLION | ROAST PORK LOIN | ROAST FREE-RANGE CHICKEN BREAST
All served with dripping roast potatoes, creamy mash, buttered mixed seasonal vegetables, cauliflower cheese, a Yorkshire Pudding and rich gravy.

FAMILY STYLE TRIO OF MEAT

Our showstopper! Enjoy all three of our delicious cuts of meat with all the trimmings.
Perfect for a family feast.
+ £2.50 supplement per person, minimum four people

MAINS

BEER-BATTERED HADDOCK & CHIPS
Triple-cooked chips, mushy peas, homemade tartare sauce and lemon (gfa)

SPICED BUTTERNUT SQUASH TART
Puff pastry, spiced and roasted butternut squash, spinach, grilled spring onion, tomato and garlic salsa (ve)



BURGERS

Served in a toasted brioche bun with salad, triple-cooked chips, and beer-battered onion rings

THE ULTIMATE BACON CHEESEBURGER

8oz Beef patty, smoked bacon, and Monterey Jack cheddar

KOREAN CHICKEN KICK

Fried chicken, Sriracha, Gochujang sauce, and crunchy Asian slaw

SIDES

HOUSE SALAD £4.45

FRIES £3.95

CREAMY MASH £4.95

TRIPLE-COOKED HAND-CUT CHIPS £4.95

SEASONAL VEGETABLES £4.95

TRUFFLE & PARMESAN FRIES £5.95

GARLIC DOUGH BALLS £4.95

ONION RINGS £4.95



DESSERTS

VANILLA PANNA COTTA

Mango, pineapple, and mint salsa with toasted coconut (gf)

STICKY TOFFEE PUDDING

Black treacle butterscotch sauce and vanilla ice cream (gf)

DOUBLE CHOCOLATE BROWNIE

Caramelised white chocolate chunks and dark chocolate ice cream (gf)

BAKED CHEESECAKE

New York style with apple and blackberry compote

ICE CREAM

Vanilla, Chocolate, Strawberry, Coffee, Caramel

THE FOUNTAIN CHEESEBOARD

3 Fine Yorkshire cheeses, caramelised onion chutney, grapes, crackers, grilled sourdough, and butter

(V) Vegetarian (GF) Gluten Free (VE) Vegan (GFA) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES:

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present.

Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills, etc.) and food preparation areas may be shared, and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones.