



## SUNDAY LUNCH

2 Course £21.95, 3 Course £26.95

Children's Sunday Roast £7.95

### STARTERS

#### Soup of the Day

Seasonal Garnish (V)

#### Harrogate Blue Cheese Fritters

Tomato Chutney, Candied Walnuts (V)

#### Beetroot Cured Salmon

Fresh Greenhouse Tomatoes, Cucumber & Dill Crème Fraîche

#### Crab Risotto

Caramelised Fennel, Parsley, Parmesan

#### Ham Hock Terrine

Fresh Piccalilli Salad

### MAINS

## SUNDAY ROASTS

#### 21 Day Aged Grand Reserve Sirloin of Beef

Robin Hirst Neasham Grange, Darlington

#### Butter & Sage Roast Turkey

Pigs in Blankets, Chestnut Stuffing

#### Nut & Vegetable Roast

Tomato & Basil Sauce (V)

#### Grand Reserve Beef Chateaubriand

Traditional Roast Garnish

For two to share (Supplement £12.95 per person)

*All served with Roast Potatoes, Yorkshire Pudding,  
Seasonal Vegetables and Lashings of Gravy*

#### Chicken

Parmentier Potato, Roasted Shallot, Madeira Jus

#### Sea Bream

Crisp Potato, Caramelised Cauliflower, Mussel Cream Sauce

#### Roast Butternut Squash

Curried Aubergine, Coriander, Toasted Cashew (V)

#### Beer Battered Fish & Hand Cut Chips

Mushy or Garden Peas, Lemon, Tartare Sauce

### PUDDING & CHEESE

#### Sticky Toffee Pudding

Caramel Sauce, Vanilla Ice Cream

#### Chocolate & Orange Iced Parfait

Orange Curd, Cookie Crumb

#### Winter Berry Tart

Pistachio, Ice Cream

#### Affogato

Vanilla Ice Cream, Hot Espresso & Biscotti

Why not add your favorite liqueur?

#### Tontine 3 Cheese Board

Fruit Chutney, Biscuits, Grapes & Celery

All our food is prepared to order so we strive to satisfy all dietary requirements.  
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to tables of 8 or more.