



THE CROWN & CUSHION SUNDAY MENU

STARTERS

SOUP OF THE DAY £4.95

BLACK PUDDING & PANCETTA SALAD Poached Egg, Mustard Dressing £6.95

SMOKED SALMON Capers & Shallot Dressing, Crème Fraiche, Lemon £7.95

YORKSHIRE BLUE CHEESE Broccoli & Mooli Salad £6.95

CLASSIC PRAWN COCKTAIL Baby Gem, Pickled Cucumber & Paprika Marie Rose £7.95

PRESSED HAM HOCK TERRINE Tomato Chutney & Watercress £6.95

SEAFOOD PLATTER Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon, Bread & Butter

Smaller for One or as a Starter £13.95, Main Course £23.95

MAIN COURSES

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF £14.95

ROTISSERIE ROASTED HOMEMADE PORCHETTA Bramley Apple Sauce £13.95

HALF ROTISSERIE CHICKEN Lemon & Thyme Butter £13.95

*Served with Roast Potatoes, Root Vegetables, Yorkshire pudding,
Seasonal Greens & Red Wine Gravy*

BLACK SHEEP BEER BATTERED FISH AND CHIPS Crushed Peas, Tartare Sauce & Lemon £13.95

CUMBERLAND SAUSAGE RING Creamy Mash, Roasted Roots & Onion Gravy £12.95

100Z GRAND RESERVE RUMP STEAK Roasted Tomato, Onion Rings & Chunky Chips £18.95

BAKED HADDOCK FLORENTINE Sauté Potatoes & Spinach £13.95

PEA & MINT RAVIOLI Pea Cream, Garden Peas & Shoots (V) £12.95

PUDDING

PUDDING OF THE DAY £5.95

PEANUT & CARAMEL TART Salted Caramel Ice Cream £5.95

CHOCOLATE BROWNIE Chocolate Sauce & Vanilla Ice Cream £5.95

STICKY TOFFEE PUDDING Butterscotch Sauce & Cinder Toffee Ice Cream £5.95

SELECTION OF THREE CHEESE Grapes & Biscuits £8.95

ICE CREAMS & SORBETS £5.95

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 all tables of 8 or more.