

Sunday Lunch

Starters

Black Pudding and Peppercorn Sauce £7.50 (V) (VE) (GF)

Olive Selection and Sourdough £7.50 (VE) (GF)

Soup of the Day £7.50 (VEA) (GFA)
with sourdough and Durham butter

Harrogate Blue, Apple and Walnut Salad £8.00 (V) (GFA)
dressed salad leaves

Smoked Salmon and Prawn Salad £9.00 (GFA)
Marie Rose sauce, dressed salad leaves

Mains

Roast Chicken £15.50

Roast Beef £17.50

Roast Pork £16.50

Roast Ham £16.50

Trio of Meats £19.50

Nut Roast £16.00 (VEA)

For those aged 12 and under, a child's portion of any of the roast dinners is **£9.50**

All roasts are served with fresh seasonal vegetables,
roast potatoes, mash potato, stuffing, Yorkshire pudding and rich gravy.

All roasts can be made gluten free.

Chickpea & Butternut Squash Dal £17.50
garlic & coriander flatbread, mint yoghurt

Desserts

Homemade Creamy Rice Pudding £8
berry compote

Vanilla Pannacotta £8
spiced mango, raspberries

Baked Cheesecake £8
berries, cream or ice cream

Sticky Toffee Pudding £8
with custard

Ice Cream Selection £8
three scoops of award-winning

The High Force Hotel, part of the Raby Estate

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (GFA) = Gluten Free Available (DF) = Dairy Free

Allergy Information: Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement. A discretionary service charge of 10% will be applied.