

Sunday Lunch

Starters

Black Pudding Bon Bons £9.00

crispy coated Doreen's black pudding, served with rich peppercorn sauce

Olives & Sourdough £7.50

marinated olives, warm sourdough & Raby rapeseed oil (DF)(VE)(V)

Soup of the Day £8.00 (VEA) (GFA)

seasonal vegetable soup, served with warm bread and Durham butter (V)(VEA)(GFA)

Harrogate Blue Cheese, Apple and Walnut Salad £8.00

dressed salad leaves (V)(GFA)

Smoked Salmon and Prawn Salad £10.00

marie rose sauce, dressed salad leaves (GFA)

Mains

Roast Chicken Infused with Walled Garden Herbs £17.50

Slow Roasted Beef £17.50

Roast Pork with Garden Rosemary £16.50

Roast Leg of Lamb with Garden Thyme £21.50

Maple Glazed Roast Ham £17.50

Trio of Meats £21.50

Nut Roast £16.00 (VEA)

Trio of Children's Roast Dinner £9.50

A child-sized portion of any of our roast dinners are available (aged 12 & under)

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

All roasts can be made gluten free.

Puddings

Homemade Raspberry Trifle £8.50

fresh berries, whipped cream and toasted
almonds (V)

Lemon Meringue £8.00

Brymor orange sorbet and berry compote

Baked Cheesecake £8.00

berries, cream or ice cream

Sticky Toffee Pudding £8.00

with custard

Brymor Ice Cream Selection £8.00

choose three flavours – ask your server for details
(GF)(VEA)

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.