

SUNDAY LUNCH



THE EARL OF DONCASTER



HOTEL | RESTAURANT | BAR

T O S T A R T

Homemade Soup of the Day (V) (GF on request)

Warm bread roll

Chicken Liver Pâté (GF on request)

Rocket, Brioche and homemade onion chutney

Breaded Brie (V)

Rocket, cranberry compote

Prawn and Salmon Cocktail (GF on request)

Lettuce, tomato, cucumber, lemon, Mary Rose and brown bread and butter

M A I N S

Roast Sirloin of Beef (GF on request)

Horseradish, homemade Yorkshire pudding, rich gravy

Roast Loin of Pork (GF on request)

Apple sauce, crackling, stuffing, homemade Yorkshire pudding, rich gravy

Slow Cooked Lamb Shank (GF on request)

Mint, homemade Yorkshire pudding, rosemary gravy

Homemade Pie of the Week

Homemade Yorkshire pudding, rich gravy

Salmon (GF)

Hollandaise sauce, grilled lemon

Mushroom Wellington (V)

Cheese & chive sauce

The above served with buttery mashed potatoes, herb infused roast potatoes, seasonal vegetables, cauliflower cheese

D E S S E R T S

Homemade Bakewell Tart

Crème Anglais

Yorkshire Cheeseboard (GF on request)

Selection of local cheeses, homemade chutney, grapes, biscuits

Chocolate and Caramel Sundae

Exotic Cheesecake

Grilled pineapple & Chantilly cream

1 Course 12.95 | 2 course 15.95 | 3 Course 17.95 | Children 2 course 9.95