

The Wensleydale Heifer

Seafood Restaurant & Boutique Hotel

Sunday Lunch Menu

Two Course £38.50 Three Course £44.50

Fire Roasted Smoked Almonds- £5.00 Baked Parmesan & White Truffle Nuts - £5.00
Chilli, Garlic & Fennel Gordal Olives (Pitted) **OR** Mediterranean Olives (Stone in) - £6.50

[Starters]

Soup of The Day – White Onion & Cheese, Ciabatta Croutons
Heifer's Yorkshire Puddings, Onion Gravy, Wet Yorkshire Salad
'70s Style' Prawn Cocktail, Jack Daniel's Marie Rose, Brown Bread & Butter
Bath Blue Cheese, Chicory, Crispy Walnut & Fennel Salad, Herb Vinaigrette (V)
Beef, Roast Mushroom & Parmesan Arancini, White Truffle Mayonnaise, Dressed Wild Rocket
Panko Crusted Braised Belly Pork Fritter, Whisky & Local Honey Barbeque Sauce, Shaved Apple Salad
Chicken Liver Parfait, White Truffle Butter, Red Onion Jam, Rocket Salad, Toasted Sourdough
Crispy Chilli Salt Squid, Red Onion, Fennel & Coriander Salad, Peanut, Shitake Mushroom & Chilli Dressing

[Chef's Special]

Sweet Chilli & Sesame King Prawns, Cashew Nuts, Coriander & Toasted Coconut (£6 Extra)
Indian Spiced Whitby Fish Pakora, Coriander & Mint Pickle, Cucumber Riata,
Curried Cashew Nuts, Red Onion & Coriander Salad (£4 Extra)

[Mains]

Our Famous Sunday Lunch – Choice of Roast Local Meats

Grand Reserve 35 Day Aged Roast Sirloin – Cooked Medium Rare – Wet Yorkshire Salad

Roast Pork Belly, Crackling - Apple & Cider Sauce

Roast Chicken Dinner - Garlic & Thyme Roast Chicken Breast, Pork & Bacon Stuffing

Heifer's Vegetarian Nut Roast (V)

*All served with – Yorkshire Pudding, Dripping Roasties, Butter Mash, Savoy Cabbage, Celeriac & Truffle Puree,
Cauliflower & Mature Cheddar Cheese, Herb Buttered Seasonal Vegetable, Roast Bone Marrow Jus*

Roast Seabass Fillet, Wild Mushroom, Truffle, Parmesan & Herb Risotto, Crispy Shallots, Tarragon Oil

Fish n' Chips – Black Sheep Beer Battered Haddock, Fat Chips, Posh Peas, Tartar Sauce, Malt Salt

Maple Roast Lobster & Shellfish Salad – Lobster, King Scallops, Tiger Prawns, Crispy Belly Pork & Smoked
Bacon, Baby Gem, Blush Tomato & Croutons, Maple Syrup Dressing (£12 Extra)

[Desserts]

Warm Apricot and Almond Tart, Crème Anglaise

Trio of Local Strawberries

Strawberry Pannacotta , Strawberry and Cream Glazed Tartlet, Strawberry Ice-cream

Chocolate Orange Arctic Roll, Toffee Sauce, Chocolate Shards

Vanilla Crème Brûlée, Viennese Biscuits & Fresh Raspberries

Heifer Affogato - Vanilla Ice Cream, Espresso, Amaretto (£6 extra)

Eton Mess 'Knickerbocker Glory'

Selection of Farmhouse Cheeses, Home Made Chutneys & Biscuits (£4 extra)

An Optional 10% Service Charge Will Be Added To Your Bill for the Hard Work & Dedication of the Staff,
If You Prefer To Decline from This Could You Please Inform Your Waiter