



## Sunday Lunch Menu

Served 12pm – 3pm

**Homemade Soup of the Day** **£4.95**

Served with a wedge of Farmhouse granary or white bread from Norton Bakery

**Coldwater Prawn Cocktail** **£6.50**

Served on a bed of baby gem lettuce with brown bread & butter, marie rose sauce & a wedge of lemon

**Homemade Yorkshire Pudding** **£4.50**

Served with Yorkshire salad & a rich red onion gravy

\*\*\*\*\*

**Home-reared Roast Beef** **£10.75**

Served with seasonal vegetables, Yorkshire pudding and red onion gravy

**Small £8.25**

**Childs 10 years and under £6.00**

**Roast of the Day** **£10.75**

Served with Yorkshire pudding, seasonal vegetables, trimmings & gravy

**Small £8.25**

**Childs 10 years and under £6.00**

**Marks Farmers Lunch** **£9.95**

A slice of home cooked ham with a duo of Yorkshire Cheeses from our deli counter served with a fresh green salad, wedge of Thornton's of Hushwaite pork pie, homemade coleslaw, celery, slices of apple, a pot of Rosebud Great Yorkshire Pickle & freshly cut bread with butter

**Quiche of the Day (v)** **£9.00**

Homemade Quiche served with a large fresh dressed salad, homemade coleslaw & potato salad

\*\*\*\*\*

**Daily Dessert Specials £4.95 - Yorkshire Cheese Board £7.25 - Trio of Brymor Ice Cream £4.50**



### **Sandwiches – served 12pm – 3pm**

Served with a fresh dressed salad garnish & crisps in white or granary Yorkshire bread

<b>Roast Beef with Horseradish &amp; Rocket</b>	<b>£6.80</b>
<b>Homemade Coronation Chicken</b>	<b>£7.50</b>
<b>Home Cooked Ham &amp; Homemade Tomato Chutney</b>	<b>£6.80</b>
<b>Mature Cheddar Cheese &amp; Rosebud Great Yorkshire Pickle</b>	<b>£6.50</b>
<b>Tuna Mayonnaise with Cucumber</b>	<b>£6.80</b>

*Add a bowl of soup to your sandwich for £3.00*

### **Beadlam Grange Limousins**

*“Committed to Quality”*

Mark & Peter currently farm a herd of 100 homebred Limousin suckler cows which are produced entirely from the farm’s grassland and barley crops.



The meat is hung for a minimum of 28 days to ensure tenderness and is prepared for the counter and Granary tearoom by our skilled Butchers.

Their commitment to quality has gained them an enviable reputation and they are justly very proud of their Limousin beef!