



**BH**  
**SUNDAY**  
**LUNCH**

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## TO BEGIN

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Soup of the day (v)  
with granary bread & salted butter - 4.50

Sun blushed tomato & roasted yellow pepper risotto balls (v)  
served with a smoked paprika mayonnaise - 6.50

Deep fried breaded brie (v)  
sticky fig preserve & dressed leaves - 6.50

Chicken liver parfait  
apple & caramelised carrot chutney, toasted bloomer - 6.50

Classic prawn cocktail  
served with a pink gin sauce & buttered granary bread - 6.95

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## THE MAIN EVENT

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Your choice of roast sirloin or roast rib of Yorkshire beef  
served with seasonal vegetables, roast potatoes, Yorkshire pudding & pan gravy – 12.95

Crispy pork belly  
served with dauphinoise potatoes, braised red cabbage & boudin noir – 13.95

Grilled Salmon Fillet (gf)  
buttered new potatoes, asparagus & hollandaise sauce - 12.95

The Black Hat cheese burger  
6oz prime rib beef burger with tomato tapenade, basil aioli & French fries - 10.50

Foraged wild mushroom risotto, pecorino & truffle oil (v)  
served with garlic toast – 11.95  
add chicken – 13.95

10oz Wensleydale gammon steak (gf)  
served with fresh pineapple, poached egg & chips - 10.95

Line caught battered haddock & chips  
with peas & tartar sauce – 10.50

Monkfish cheek & king prawn Thai green curry (n)  
with sticky jasmine rice & shrimp crackers – 14.95

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## TO FINISH

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Passion fruit & vanilla cheesecake  
white chocolate biscuit base & mango coulis - 5.95 (V)

Double Chocolate Brownie (v)  
served with fudge sauce & coconut ice cream - 5.95

Black Hat Cheese Board (v)  
served with water biscuits, frozen grapes & chutney - 7.95

G&T Jelly with summer berries  
served with a raspberry sorbet - 6.50 (a) (gf)

Sticky Ginger & Toffee Pudding (v)  
butterscotch sauce & vanilla ice cream - 5.95