



Sunday Lunch

Small Plates

Healds Hall Classic Prawn Cocktail Marie rose, cucumber, cherry tomato, red onion (gf)	10.95
Homemade soup of the day (gf)(v)	7.50
Crispy Welsh Rarebit Croquettes tomato & corn jam	10.95
Smoked Mackerel celeriac, apple & watercress salad	11.95
Honey & Soy Glazed Chicken Wings Korean dipping sauce	10.95
Warm Pig Terrine apple puree, celeriac remoulade (gf)	11.95

Mains

Roast Sirloin of Yorkshire Beef roast potatoes, seasonal vegetables, Yorkshire pudding, roast gravy	23.95
Roast Loin of Yorkshire Pork sage & onion stuffing, seasonal vegetables, Yorkshire pudding, roast gravy	21.95
Roast Breast of Yorkshire Chicken sage & Onion stuffing, pigs in blankets, cranberry sauce, seasonal vegetables, Yorkshire Pudding, roast gravy	21.95
Nut Roast roast potatoes, seasonal vegetables, Yorkshire pudding, roast gravy (ve)(gf)	17.95
Cheddar Leek & Potato Pie creamy mash, roast onion gravy	13.95
Crispy Beer Battered Haddock chunky chips, mushy peas, tartare sauce (gfo)	17.95
Steak Burger cheese, lettuce, onion, tomato, chips, burger sauce (gfo)	17.95
Vegetarian Burger cheese, lettuce, onion, tomato, chips, burger sauce (v)	17.95
Caesar Salad (Add chicken additional £4.00)	11.95

Desserts

Glazed Vanilla Crème Brulee Homemade shortbread (gfo)	7.95
Fresh English Strawberries strawberry & white chocolate ganache, baked white chocolate (gf)	7.95
Passionfruit Curd Tart pineapple, mango, baked meringue & lime	7.95
Warm Chocolate Fudge Cake vanilla ice cream	7.95
Cheese & Biscuits Artisan selection curated by Cryer & Stott, honey, crackers (gfo)	9.95
Sticky Toffee Pudding butterscotch sauce, ginger caramel ice cream (gf)	7.95
Sweet Special of the Day	7.95

Sides: Roast Potatoes, Creamy Mash, Cauliflower Cheese, Chunky Chips, Onion Rings	5.50
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If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.



Healds Hall Roast

2 Courses £30.00 | 3 Courses £35.00

Healds Hall Classic Prawn Cocktail | Marie rose, cucumber, cherry tomato, red onion (gf)

Homemade soup of the day (gf)(v)

Crispy Welsh Rarebit Croquettes | tomato & corn jam

Smoked Mackerel | celeriac, apple & watercress salad

Honey & Soy Glazed Chicken Wings | Korean dipping sauce

Warm Pig Terrine | apple puree, celeriac remoulade (gf)

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**Roast Sirloin of Yorkshire Beef** | roast potatoes, seasonal vegetables, Yorkshire pudding, roast gravy

**Roast Breast of Yorkshire Chicken** | sage & Onion stuffing, pigs in blankets, cranberry sauce, seasonal vegetables, Yorkshire Pudding, roast gravy

**Nut Roast** | roast potatoes, seasonal vegetables, Yorkshire pudding, roast gravy (ve)(gf)

**Roast Loin of Yorkshire Pork** | sage & onion stuffing, seasonal vegetables, Yorkshire pudding, roast gravy

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Glazed Vanilla Crème Brulee | Homemade shortbread (gfo)

Fresh English Strawberries | strawberry & white chocolate ganache, baked white chocolate (gf)

Passionfruit Curd Tart | pineapple, mango, baked meringue & lime

Warm Chocolate Fudge Cake | vanilla ice cream

Cheese & Biscuits | Artisan selection curated by Cryer & Stott, honey, crackers (gfo) **£4.00 Supplement**

Sticky Toffee Pudding | butterscotch sauce, ginger caramel ice cream (gf)

Sweet Special of the Day

Sides: Roast Potatoes, Creamy Mash, Cauliflower Cheese, Chunky Chips, Onion Rings 5.50

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.