



**GALTRES LODGE**  
HOTEL · RESTAURANT · BAR

**Sunday Menu**

12 noon - late | £15.50 for 2 courses | £18.00 for 3 courses

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**To Begin...**

**Chef's Home-Made Soup** served with warm Bluebird Bakery bread & butter

**Cross of York's Prawn Cocktail** crispy salad leaves, celeriac remoulade, brown melba toast

**Chicken Liver Pate** toasted brioche, apple chutney, celeriac remoulade, salad leaves

**Oven Baked Mushrooms** garlic, red onion marmalade, "Yorkshire Blue" cheese,  
toasted breadcrumbs (v)

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**Main Course...**

**Traditional Roast Beef** Yorkshire pudding, roast potatoes, roasted root vegetables,  
cauliflower cheese, "greens" & roast gravy

**Shambles Butcher's Pork & Sage Sausage & Mash** with home-made Yorkshire pudding,  
buttered carrots, & onion gravy

**Jeff Our Chef's New Fish Pie with Cross of York Market Seafood & Cheese Crust**, with  
peas & carrots

**Vegetarian Casserole One Pot with Cheesy Dumplings & mash potato**

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**Take A Peek At Our Puddings ...**

**Home-Made Sticky Toffee Pudding** butterscotch sauce, vanilla ice cream,  
Yorkshire parkin crumbs

**Home-Made Apple Crumble** with rib tickling custard

**Affogato** vanilla ice cream & a shot of York Emporium Espresso,  
with home-made shortbread

**LICC Of York Ice Cream** two scoops in your choice of flavours

*If you have an allergy, or any questions about the menu, please ask a member of staff.*