



GALTRES LODGE
HOTEL · RESTAURANT · BAR

Sunday Menu

£16.50 for 2 courses | £19.00 for 3 courses

To Begin...

Chef's Home-Made Soup served with warm locally baked bread & butter (v)

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

Chicken Liver Pate toasted brioche, apple chutney, nasturtium

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

Main Course...

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

Vegetarian Roast Beetroot & Toasted Almond Stack Yorkshire pudding, roast potatoes, roasted root vegetables, cauliflower cheese, "greens" & gravy (v)

Shambles Butcher's Pork & Sage Sausage & Mash with home-made Yorkshire pudding, buttered carrots, & onion gravy (v version with red onion and mushroom sausages, ve available)

Jeff Our Chef's Fish Pie with Cross of York Market Seafood & Cheese Crust, with peas & carrots (gf available)

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

Strawberry & Elderflower N'Eaton Tidy passion fruit sorbet, strawberries, elderflower jelly, white chocolate mousse

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.