Sunday Menu Served Noon – 9 pm

Starters

Homemade Soup of the Day £4.95
Artisan bread

Caramelised Red Onion & Goats Cheese Tart £5.25
Balsamic dressing

Mackerel Pâté £6.50
Horseradish cream, sourdough toast

Sunday Roasts

All served with our giant homemade Yorkshire pudding, stuffing, chipolata roasted Maris Piper potatoes and vibrant vegetables

Lentil and Cashew Nut Roast £11.50
Roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

Yorkshire Wolds Free Range Chicken Breast £12.95
Slowly roasted on the bone. Gravy flavoured with redcurrant jelly

Boneless Leg of Wharfdale Lamb £15.95
Roasted “pink”. Gravy flavoured with homemade mint sauce

Sirloin of Ryedale Beef £14.50
Roasted “pink”. Gravy flavoured with freshly-picked rosemary

Loin of Rare Breed Easingwold Pork £13.95
Salt-roasted for crackly crackling. Gravy flavoured with Bramley apples & sage

The Farmyard Feast £16.95
Hand carved beef, pork and a whole chicken leg.
With two giant Yorkshire puddings and a mug of crackling and gravy

Smoked Haddock £14.00
Poached egg, Kale, Hollandaise sauce

Spinach & Ricotta Ravioli £12.50
Butter sauce, truffle oil

Crispy Chilli Beef £12.25
Bean sprouts, peanuts, cashews, spicy Asian chopped salad

We freshly prepare our dishes and buy from local suppliers
Please ask a member of our team for details or see our blackboards for Specials
We are very happy to serve children half-size portions of our main dishes Let us know if you have any food allergies so we can offer advice
Puddings

Lemon Posset, lavender shortbread £5.50
Baked Cheesecake £5.25
Please ask for today’s special favour
White Chocolate & Raspberry Crème Brulee £6.25
all butter shortbread
Warm Lemon Treacle Tart £5.75
cracked sea salt, vanilla bean cream
Sticky Toffee Pudding, vanilla ice cream, butterscotch sauce £5.75
White Chocolate & Raspberry Crème Brulee £6.25
all butter shortbread
Seasonal Fruit Crumble (£1 to be donated to the Being Bel Trust) £6.50
Vanilla custard
Chocolate Marquise, Kirsch syrup £6.25
Mini Desserts £7.50
Petite portions of our lemon posset, cheesecake and chocolate marquise
Or pick one Mini Dessert to go with your coffee £2.50
Yummy Yorkshire Ice Cream £5.50
Artisan ice cream, produced at Delph Farm, Denby Dale
Please ask for today’s flavours
Pineapple & Pomegranate Eton Mess, honeycomb and coconut cream £6.25
Espresso Affogato £5.75
Espresso coffee on vanilla ice cream
Espresso Martini £5.75
Chef’s Cheese Selection £7.50/£10.25
Chutney, frozen grapes, candied walnuts, artisan crackers

Hot Drinks

Cappuccino £3.00 Latté £3.00
Freshly Ground Americano £3.00 Espresso £2.25
Macchiato £3.00 Flat White £3.00
Mocha £3.00 Real Hot Chocolate £3.00
Fresh Mint Tea £2.25 English Breakfast Tea £2.50
A Selection of Fruit & Herbal Teas £2.25

All gratuities and service charges are paid directly to our team
We add a discretionary 10% service charge to tables of 8 or more adults

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