CRAVEN HEIFER

AT STAINFORTH

STARTERS & SMALL PLATES

Chilli & Paprika Olives (V, GF) **- 4**

Baked Camembert (V, GFo) **- 12**
Raw Milk Camembert, Rosemary & White Wine, served with
Spiced Apricot & Cranberry Chutney and Freshly Baked Bread

Venison, Wild Boar & Pork Terrine - 8
with Prunes, wrapped in Panchetta
& served with Cornichons, Freshly Baked Bread
and Spiced Apricot & Cranberry Chutney

SUNDAY ROASTS

Roast Beef Brisket (GFo) **- 18**
Yorkshire Pudding, Smoked Butter & Honey Roasted Carrots with Thyme, Roast Potatoes,
Peas, Roasted Cauliflower, Wholegrain Mustard Mash, Proper Gravy

Roast Glazed Ham (GFo) **- 18**
Yorkshire Pudding, Smoked Butter & Honey Roasted Carrots with Thyme, Roast Potatoes,
Peas, Roasted Cauliflower, Wholegrain Mustard Mash, Proper Gravy, Cranberry Sauce

Veggie Roast (V, VGo) **- 18**
Veggie Cumberland Sausages, Yorkshire Pudding, Smoked Butter & Honey Roasted Carrots with Thyme,
Roast Potatoes, Peas, Roasted Cauliflower, Wholegrain Mustard Mash, Proper Gravy

SIDES

Skin-on Chips (VG, GF) - **4.5**
Pork Stuffing Balls - **5**
Garlic Breaded Mushrooms (V) **- 5**

KIDS

Roast Ham / Veggie (GFo) **- 8.5**
Yorkshire Pudding, Carrots,
Roast Potatoes, Peas, Proper Gravy

AFTERS

Plum Pudding (V) **- 7**
Dried Fruit, Candied Citrus Peel, Sherry, Stem Ginger,
Cherries, Almond & Walnut, served with Vanilla Brandy Sauce

Affogato (V, GF) **- 6**
Salted Caramel Ice Cream
served with a shot of Espresso & Amaretti Biscuit

Baileys Panna Cotta - 7
Creamy Italian dessert with an Irish twist

Ice Cream (V, VGo, GF) **- 3 / 5**
Salted Caramel, Chocolate, Strawberry, Vanilla,
Raspberry Ripple, Vegan Vanilla

Teas & Coffees ~ Ask for our selection of Hot Drinks

V - Vegetarian, VG - Vegan, VGo - Vegan Option, GFo - Gluten Free Option