



THE SKI SUNDAY LUNCH MENU

Starter

French Onion Soup

Classic rich brown onion soup with a crunchy slice of sourdough and dripping with melting Emmental cheese 6.5

Salmon and Prawn

Salmon gravad lax, Prawn and crayfish on sourdough with dill mayo and leaves 8.5

Boudin Noir, Apple and Pancetta Salad

French black pudding, pickled apple and crispy pancetta with baby leaves 8

Tartiflette with pancetta and reblochon

From the Savoy region of the Alps. It is made with potatoes, reblochon cheese, lardons and onions 8.5

Super Slope Salad

Salt baked beetroot, puy lentils, roast butternut squash, watercress and baby spinach, toasted sourdough with warming maple dressing 8 (ve)

Dessert

Apple and blackberry crumble with granola crust and spiced rum anglaise 8

Classic crème brûlée with shortbread biscuit 7

Apple strudel and custard 7

Sticky toffee pudding with salted caramel sauce and ice cream 7

Knickerbocker Glory 7

Main Course

Medium rare roast sirloin of beef 18

Loin of pork with crispy crackling and roasted apple 16

Nidderdale lamb rump 19

Goose fat roasted Potatoes and Mashed Potatoes
Yorkshire Puddings and "Proper" Onion Gravy

Slow Braised spiced Red Cabbage, Gruyere Cauliflower Cheese and Medley of Green Vegetables

Fish & Chips, Black Sheep battered haddock served with mushy peas and fat cut chips 14

Braised chicken, smoked bacon, leek and tarragon pie with mashed potatoes, buttered cavalo nero and gravy 15

Aubergine and chickpea tagine, served with pomegranate and pistachio cous cous, fattoush salad and lebanese flatbread 14

Children's Roasts

Children's Roast Dinner *For children 12 and under 9

Hot Drinks

Coffee Americano 3

Cappuccino 3.5

Latte 3.5

Flat White 3

Espresso 2.5

Yorkshire Tea/Earl grey 3

Hot Chocolate with Cream and Marshmallows 4.5



