



BOSUN'S

We are proud to work with local suppliers; Millies Greengrocers, R&J Butchers, Hodgsons Fish, Delifresh & Millers of York.

SUNDAY MENU

2 COURSES: £28

3 COURSES: £34

TO BEGIN

Whipped Chicken Liver Pate - homemade brioche, grand marnier jelly, candied walnuts, kiwi chutney (GF, N)

Textures of Beetroot with Goats Cheese & Chive Mousse - sherry infused beetroot, chive emulsion, crushed candied pecans (V, GF, N)

Prawn Cocktail – bloody mary sauce, granny smith, pickled cucumber, smoked paprika (GF)

Soup of the day (GF, V)

ROASTS

All served with duck fat roast potatoes, Yorkshire pudding, seasonal vegetables & gravy (GF)*

Roast pork

Roast topside of beef - *cooked medium*

Honey roast ham

Nut Roast (V, N, GF)

MAINS

Bosun's Fish Pie - topped with herb mash and served with seasonal vegetables (GF)

Blackened Salt Baked Celeriac – soaked golden raisin, curry mayo, celeriac puree, parmesan crumb, pickled apple gel accompanied by rosemary fries (V, GF, VE)

DESSERTS

Rhubarb Frangipane Tart, crème diplomat (V)

Sticky Toffee Pudding, toffee sauce, ginger and caramel ice cream (GF, V, VE*)

Vanilla Crème Brulee, citrus shortbread (GF, V)

Apple, Cinnamon & Sultana Crumble with custard (GF)

GF – gluten free, N – contains nuts, GF* - can be adapted to gluten free, N - contains nuts

Please notify your server of any allergies prior to ordering, or if you request any further information. An **OPTIONAL 10%** service charge will be added to the bill: 100% of which is distributed equally amongst all staff.

Follow us @BosunsRestaurant