Hotham Arms

Sunday Lunch Menu

Served every Sunday from 12pm-6pm. **Courses £24 | 3 Courses £29**

Starters

Chefs Soup of the Day, served with warm bread and butter.

'Joe's' Thai Salmon and Smoked Haddock Fishcake, served in a Thai broth and topped with pickled red onion and chillis.

Prawn cocktail - prawns in a marie-rose sauce, on a bed of mixed salad leaves, served with bread and butter.

Garlic Wild Mushrooms, topped with pangrattato and served with warm bread.

Chicken Liver Pate, served with an orchard apple chutney, toasted sourdough, and mixed leaf salad.

Sun-Blushed Tomato and Feta Cheese Bruschetta, finished with a pesto dressing. Sunday Mains

All dishes are served with roast potatoes, seasonal vegetables for the table and gravy.
Optional extra - Cauliflower Cheese £4.50 -

British Sirloin of Beef - served with a Yorkshire pudding.

Roast Pork Loin - served with a Yorkshire pudding and stuffing.

Slow Cooked Gammon - served with a Yorkshire pudding and stuffing. <u>Main Courses</u>

Steak, Onion and 'Black Sheep' Pie, served with either mash potato or chips and fresh vegetables.

Pan fried Sea Bass, with roasted new potatoes and finished in a prawn and mussel Chowder. (Incurs a £3 surcharge)

Yorkshire Pork Sausages, with creamy mash, rich onion gravy and seasonal vegetables.

Panko Breaded Cod Cheek 'Scampi', with chips and mushy peas.

Hotham Fish Pie, topped with mash potato, with a creamy, salmon, haddock and smoked haddock filling, served with seasonal vegetables.

Haddock and Chips, with Kirkstall Brewery batter and mushy peas.

Vegan Steak, with chips, a semi-dried tomato, field mushroom and rocket salad.