



THE BRUCE ARMS

WEST TANFIELD

Apéritifs: Crémant de Loire - Langlois 9.5 // Negroni 10 // Aperol Spritz 9.5 //
White Port & Tonic 6.50 // Kir 9.75
Low & No: NA Gins // NA Beers // Yorkshire Apple Juices

SUNDAY LUNCH

3 COURSES FOR 40, 2 FOR 34

STARTERS

FENNEL AND BLOOD ORANGE SALAD
Pomegranate // black olives // chicory

SOUP OF THE DAY
Sourdough // house butter

VENISON, DUCK AND COGNAC TERRINE
Piccalilli // croutes

HOT SMOKED CHALK STREAM TROUT
New potatoes // sweet & sour red onions // dill yoghurt

MAINS

35 DAY AGED ROAST YORKSHIRE BEEF
Served pink

ROAST LEG OF SPRING LAMB
Wild garlic & mint sauce

ROAST CHICKEN BREAST
Bread sauce // bacon

ROOT VEGETABLE, SPECKLED LENTIL, MUSHROOM & SPINACH WELLINGTON

** All of the above main courses are served with roast potatoes, seasonal vegetables, yorkshire pudding and gravy **

PAN ROASTED STONE BASS
Crushed new potatoes // samphire // lemon and caper butter

ADD THE BRUCE ARMS SIGNATURE LEEKS MORNAVY FOR 5.50

DESSERTS

AFFOGATO
Vanilla ice cream // espresso // booze

SELECTION OF ARTISAN CHEESES
Chutneys // celery // biscuits

PASSION FRUIT CHEESECAKE
Buttery biscuit base // built in a glass

PEAR & ALMOND FRANGIPANE
Candied ginger // vanilla ice cream

We use all allergens in our kitchen
If you have any allergies or dietary requirements please speak to a member of the team who will be happy to assist