

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

PRAWN COCKTAIL
Atlantic prawns // crayfish // marie rose // brown bread

PERFECT PAIRING - Albarino - Rias Biaxas (125ml £8.50)

ROAST SQUASH SALAD
Butternut squash // sweet potato // chilli // mint // feta

DUCK & VENISON TERRINE
Pickles // beer mystard // croutes

BROCCOLI SOUP & BLUE CHEESE SOUP
Walnuts // sourdough // house butter

MAINS

35 DAY AGED ROAST YORKSHIRE BEEF
Served pink // Hereford breed from Kirkby Malzeard

PERFECT PAIRING - Rioja Gran Reserva, Cerro Añon, 2018 (125ml £10)

ROAST LEG OF PORK
Ed Staveley's Farm – Swinton // apricot & rosemary stuffing // apple sauce

ROAST CHICKEN BREAST
Bacon // bread sauce

ROASTED ROOT VEGETABLE WELLINGTON
Lentils // celariac // squash

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

STONE BASS
Mash // rosemary & caper vinegrette// table greens

PERFECT PAIRING - Pouilly-Fuissé, Gilles Morat, France, 2021 (125ml £13)

ADD THE BRUCE ARMS SIGNATURE LEEKS MORNAY FOR 5.50

DESSERTS

AFFOGATO
Salted caramel ice cream // espresso // Kahlua

SELECTION OF ARTISAN CHEESES
Chutneys // celery // biscuits

CHOCOLATE & HAZELNUT DOME
Dark chocolate // dulce leche // hazelnut mousse

VANILLA RICE PUDDING
Spiced hedgerow compot

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