



**HILLYARD**  
HOUSE



**THE YARD**  
RESTAURANT

# Sunday Menu

Two Courses £26 or Three Courses £32

## **STARTERS**

Selection of Warm Breads, Salted Butter, Tapenade V  
Soup of the Day, Homemade Guinness and Treacle Wheaten, Salted Butter V GF\*  
Hillyard Prawn Cocktail, Spiced Avocado, Tomato Salsa, Toasted Sourdough GF\*  
Wild Mushroom and Aged Parmesan Arancini, Garlic Aioli, Truffle Oil  
Korean Fried Chicken, Pickled Onions, Gochujang Mayo, Sesame GF\*  
Smoked Pancetta Caesar, Sourdough Croutons, Aged Parmesan  
Baked Goats Cheese and Pickled Beetroot Salad, Ranch Dressing V GF

## **SUNDAY ROAST**

Hillyard Salt Aged Overnight Roast Beef with Homemade Yorkie  
Thyme Roasted Chicken Breast with Stuffed Bacon Roll  
Roasted Lamb Rump with Homemade Yorkie  
Market Fish of the Day with Burnt Lemon  
Cajun Roasted Celeriac Ve  
\*All Served with Seasonal Vegetables, Roasted and Creamed Potatoes  
Selection of Sauces - Meat Juice Gravy, Peppercorn Cream, Dill Cream

## **OTHER MAINS**

The Yard Beef and Marrow Burger, Jack Cheese, Tomato, Pickles, Relish ,Chips GF\*  
Baked Tomato and Chorizo Pasta, Chilli, Fine Herbs and Goats Cheese  
Hillyard's Salt Aged 10oz Sirloin, Portobello Mushroom, Chips, Peppercorn Cream GF (£14)

## **SWEETS**

Sticky Toffee and Ginger Pudding, Salted Caramel, Milk Ice Cream V  
Chocolate Brownie, Smashed Honeycomb, Vanilla Ice Cream V  
Apple and Blackberry Crumble and Homemade Custard V GF  
Milk Ice Cream, Honeycomb, Bitter Chocolate V GF