



Lister Loves Mothering Sunday Sunday 14th March

My Mums Chicken Soup with Dumplings
soft warm bread and butter

Baked Plum Tomato and Yellison Farm Goats Cheese Tartlet (v)
rocket pesto and Parmesan shavings

Gateaux of Whitby Crab and Avocado
spicy seafood sauce and baby leaves

Lister Loves Salad of Locally Grown Beetroot, Red Wine Poached Comice Pear
and Crumbled Yorkshire Blue
beer mustard and walnut oil dressing

Oak Smoked Salmon, Warm Potato and Spring Onion Pancake
topped with citrus Hollandaise sauce

Lister Loves Poached Natural Smoked Haddock
scallion mash and Scottish mussel broth

Breast of Free-range Chicken Filled with Wild Mushrooms
crushed new potatoes and buttered curly kale

Taste Traditions Slow Roasted Suckling Pig
celeriac mash, real pan gravy and honey baked spiced apples and parsnips

Traditional Mustard Roast Rib of North Yorkshire Beef and Yorkshire Pudding
goose fat roasties, thick pan gravy, fresh vegetables and all the trimmings

Risotto of Butternut Squash and Sorrel Leaves (v)
torn garlic bread for dipping and a side of Lister green salad

Layered Chocolate Mousse
red cherry jelly

Jenny Wildman's Homemade Traditional Trifle
made from her mums recipe, not mine!

My Mums Rhubarb Crumble
(sourced from the rhubarb triangle), custard

Homemade Iced Fruit Parfait
pecan short bread

Lister Loves Yorkshire cheese board
radish, celery, spicy pear chutney and nut loaf

£22.50 per person

If you are concerned about the presence of nuts, seeds or other allergens in our food please seek advice from a member of the team.

Many of our dishes can be prepared free from gluten please ask for assistance.

At peak times diners waiting for a table are requested to leave their name at the Bar and will be notified when a table is available.

Prices include VAT at current rate - service at your discretion.