

Starters

Rich Onion Soup Baked in the Oven
with gruyere cheese. £4.95

Seasonal Soup of the Day £3.95

Tian of Whitby Crab Meat and Avocado
layered with tomatoes and finished with
a parmesan crisp. £7.95

Soames Chicken Liver Parfait £6.95
red onion marmalade, port jelly
home baked brioche.

Dived Isle of Islay King Scallops £7.95
with ribbons of Bleikers smoked salmon,
Savoy cabbage and white wine sauce.

Pan Fried Breast of Dales Woods Pigeon £7.50
with a salad of smoked bacon, wild
mushrooms and pickled shallots.

North Sea Lobster Ravioli £7.95
in its own bisque with baby leaf spinach.

Ham Hock and Parsley Terrine £6.95
with homemade piccalilli and
poached quail egg salad.

Homemade Pappardelle Pasta £5.95
in a wild mushroom and port cream sauce.

Main Course £11.50

Mains

Fish of the Day

Please see blackboard or staff for today's choice.

Price as per board

Duo of Round Green Farm Venison £18.95
roast haunch and pan fried liver with parsnip
puree and spring greens.

Corn-fed Chicken Breast Leek Lattice Pie £15.50
sourced from Soames Farm, East Yorkshire,
Dauphinoise potatoes, baby leaf spinach
and red wine sauce.

Pork fillet Encased in Black Pudding £16.50
with hand cut chips, wholegrain mustard sauce
and cauliflower cheese.

Rydale Hereford Cross, Fillet Steak (8oz) £22.50
with wild mushrooms flamed with brandy and
served on truffle mash and root vegetables.

Confit of Gressingham Duck Leg £15.95
with fondant potato braised red cabbage and
port wine sauce.

Herb Crusted Rack of Nidderdale Lamb £18.50
slow roast potato green beans and
Rosemary scented sauce.

Globe Artichoke and Black Truffle Risotto £12.95
with rocket & parmesan.

Crispy Skinned Sea Bass £14.25
with homemade gnocchi, baby leeks
and white wine sauce.

Salad

Fresh Garden Leaves £ 3.50

Ripe Tomato and Red Onions £ 3.50

salads served with your choice of dressing

Sides

Vegetables £ 3.25

Green Beans / Spinach / Root Vegetables.

Potatoes *all home-made* £ 2.50

Mash / Chips / New / Fondant

Linguine in Butter £ 2.75

To Finish

Desserts

Nutmeg custard tart with banana milk shake. £3.95

Chocolate pudding with clotted cream and red berry sauce. £4.25

Poached pear and star anise crème brûlée with shortbread biscuit. £4.75

Upside down apple pie with home churned vanilla ice cream. £5.25

Caramelised rice pudding with rum and raisins. £3.95

Assiette of desserts (two to share)
(A little of everything for those who simply can't decide) £8.95

Cheese Selection

Selection of Yorkshire cheese and biscuits with Yorkshire ale fruit cake homemade chutney, celery and grapes. £7.25

After Dinner Drinks

Dessert Wine glass £2.20

Port glass £2.20