

DINNER MENU

TWO COURSES £29.50 THREE COURSES £38

TO START

Confit Duck Leg Pate
Apricot Puree & Toasted Sourdough

Braised RabbitDoreen Black Pudding Risotto

Salmon Pastrami
Wholegrain Mustard, Pickled Cucumber & Coriander

Heritage Beetroot Salad & Yorkshire Goats' Curd Puree, Pickled, Salt Baked Beetroot & Crisps

> Sweet Potato Tortellini Red Pepper Salsa & Sweet Potato Crisps

> > Soup of the Day Served with a Roll

MAINS

Timothy Taylor Braised Ox Cheek Sautee Heritage Potatoes & Chantanay Carrots

Lamb Rump (£5.50 Supplement)
Peas, Broad Beans, Parmentier Potatoes & Salsa Verde

Guinea Fowl Breast
Tarragon Mash, Braised Chicory, Creamed Leeks & Crispy Ham Hock

Silver Hake

Wilted Samphire & Pak Choi, Artichoke, Calamari & Sauce Vierge

If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here

Please note that we add a 5% service levy to all accounts, with100% of this charge being distributed to staff



MAINS CONTINUED

Wild Mushroom Risotto Shaved Parmesan & Truffle Oil

Spinach & Wild Mushroom Wellington Yorkshire Blue Cheese, Broccoli & Walnuts

28 Day Aged Rib-Eye Steak (£5.50 Supplement) Field Mushroom, Grilled Tomato, Chunky Chips & A Choice Of Sauce (Peppercorn Sauce Or Red Wine Jus)

SIDE DISHES

Seasonal Vegetables £3 Heritage New Potatoes £3.50 Wilted Spinach £2.50 Mash Potato £2.50 Chips £3.50 Honey & Thyme Carrots £3.00

DESSERTS

Chocolate Parfait Honeycomb Crust & Caramel Sauce

Vanilla Rice Pudding Yorkshire Rhubarb

Apple

Apple Mousse, Cinnamon Biscuit Ice Cream, Apple & Bramble Crumble

Stem Ginger & Orange Cheesecake Ginger Crumb, Confit Zest & Orange Crisp

Homemade Ice-Cream & Sorbet

Selection of Cheeses

Your Choice Of 3 Cheeses With Chutney, Celery, Grapes & Biscuits 4 Cheeses – £2.50 Supplement / 5 Cheeses - £4.50 Supplement

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