

Á La Carte Menu

Starters

 $Bread\ Selection\ \pounds 3.00$ Black Olive Tapenade, Chilli Oil, Sun Blushed Tomato Tapenade

Roasted Red Pepper & Vine Tomato Soup £6.00 Basil Oil

Beetroot Risotto £6.00 Glazed Goats Cheese, Micro Herbs

King Prawn Cocktail £6.00 Vine Tomatoes, Cucumber, Iceberg Lettuce

Smoked Mackerel Pate £6.00 Sourdough Toast

Warm Black Pudding Salad £7.00 New Potatoes, Asparagus, Spinach, Wholegrain Mustard Sauce

> Thai Fish Cake £7.00 Sweet Chilli

Seafood Platter £10.00 Gravadlax, Smoked Trout, Smoked Mackerel, Prawn Cocktail

All starters are served with complimentary bread and butter

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you



Mains

Steak & Black Sheep Ale Pie £14.00 Shortcrust Pastry, Hand Cut Chips

Battered Haddock Fillet £14.00 Hand Cut Chips, Peas, Tartare Sauce

Filo Parcels £14.00
Sundried Tomato, Mozzarella, Asparagus, Cream Reduction

Hake Fillet £17.00 Green Herb Mash, Lemon & Caper Butter

Roast Chicken Breast £16.00 Stuffed with Spinach & Mushroom, Creamed Mash, Beurre Blanc Sauce

Slow Braised Belly Pork £16.00 Spring Onion Mash, Cider Jus

Pan Roasted Duck Breast £18.00 Fondant New Potatoes, Red Wine jus

Slow Braised Beef Short Rib £18.00 Pomme Puree, Red Wine Jus

Pan Fried King Scallops £22.00 Sautéed New Potatoes, Fennel & Red Onion, Cream Chive Sauce

 $10oz \ Sirloin \ Steak \ \pounds 23.00$ Hand Cut Chips, Beer Battered Onion Rings, Rosemary & Brandy Sauce

7oz Fillet Steak £26.00 Wild Mushroom Gratin, Celeriac Purée, Red Wine Jus

All main courses are served with complimentary seasonal vegetables

Sides £3.50

Hand Cut Chips, Creamed Mash, Dauphinoise Potatoes Creamed Peas, Pancetta & Asparagus Cauliflower Cheese

Ask a member of staff for more information about our children's menu

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Desserts

Sticky Toffee Pudding £6.50
Toffee Sauce, Madagascan Bourbon Vanilla

Pavlova £6.50 Strawberry, Passion Fruit, Whipped Cream

Caramelised Lemon Torte £6.50 Lemon Gel, Madagascan Bourbon Vanilla

Cheesecake £6.50
White Chocolate & Pistachio, Dark chocolate & Sea Salt Ice Cream

Double Chocolate Brownie £6.50 Chocolate Sauce, Hazelnut & Tonka Bean Ice Cream

Trio of Northern Bloc Ice Cream £6.50

Madagascan Bourbon Vanilla Black Treacle Chocolate & Sea Salt Roasted Strawberry Ginger Caramel Hazelnut & Tonka Bean

Vegan Selection Strawberry & Yuzu Chocolate and Orange Blossom

Cheeseboard £8.50
Biscuits, Chutney, Apple, Celery
Harrogate Blue Cheese
Vintage Reserve Cheddar
Charcoal Briquette
French Brie