



To make sure we source the best, local, seasonal ingredients, our menus change daily, but here's a taste of what you can expect

## Dinner Starter

### **Yorkshire Reared Welsh Black Jar of Pork**

toasted sourdough & Piccalilli – £8

### **Ox Tongue**

Pickled red cabbage, coriander mayonnaise & sourdough crisp bread – £8

### **Potted Crab**

Avocado, celeriac remoulade & melba toast - £11

### **Charcoal Braised Shetland Mussels & Sourdough**

Cider, Kale & Smoked Bacon - £9

### **Seared King Scallop & Homemade Black Pudding**

cauliflower puree & Pickering watercress – £12

### **Charcoal grilled Asparagus (v)**

poached egg, hollandaise & croutons – £8

### **Soup of the Day (v)**

fresh baked bread & butter – £6

## Main Course

### **Charcoal Grilled Dry Aged Sirloin Steak**

Baked spinach, wild mushrooms, English black truffle sauce & hand cut chips – £27

### **Roast Beef**

Roast potatoes, Yorkshire pudding, seasonal veg and gravy- £15

### **Roast Belly Pork**

Roast potatoes, Yorkshire pudding, seasonal veg and gravy – £15

### **Herb Fed Chicken Breast**

Spring Onion Rosti, Braised Peas & Trompettes– £18

### **Pan Cooked Sea Trout**

brown shrimp & lemon risotto, roast fennel & Salsa Verde – £20

### **Fish & Chips**

beer battered Whitby haddock, hand cut chips, posh peas & tartare sauce – £15

### **Chargrilled Aubergine (v)**

coriander & lemon lentils, smoked tomato relish & Romanesco fritters – £13

## Sides – £3

House salad

Blue cheese & nutty leaf salad

Pickering watercress salad

Hand-cut chips

Asparagus & Peas, Lemon & Parmesan

Charred carrots & mint

Buttery Mash

Jersey royals New Potatoes & salsa verde

Curried Potatoes, Kale & Spring Onion