



Dinner Menu

Starter

Metcalfé's Tomato Salad (v)

courgette linguine, pesto & burrata £8

Langoustines

grilled langoustines, homemade mayonnaise & cos lettuce £12

Braised octopus

roast tomato sauce, chorizo jam £9

Steamed Shetland Mussels

cider, spring onion & smoked bacon - £9

Homemade Black Pudding & Seared King scallop

cauliflower puree & Pickering watercress – £12

Chicken liver pate

sourdough toast, orange & endive salad - £7

Soup of the Day (v)

fresh baked bread & butter – £6

Main Course

Charcoal Grilled Dry Aged Sirloin Steak

salsa verde, papelletto tomato & hand cut chips -£27

Roast Rump of Yorkshire Lamb

Pickering grown new potatoes, charred carrots, caper sauce & mint jelly – £24

Herb Roasted Chicken Breast

root vegetables, French style lentils, celeriac puree & red wine jus - £18

Grilled cauliflower steak (v)

roast onion, sweet potato, spinach & curried tomato dressing £15

Nut Brown Butter Poached Sea trout

asparagus, peas & broad beans, garlic miso & Heritage potatoes - £19

Fish & Chips

beer battered haddock, posh mushy peas & tartare sauce - £14

Roast Courgette

pappardelle, leek, white wine & tarragon - £15 (v)

Sides

£3

House salad

Blue cheese & nutty leaf salad

Pickering watercress salad

Hand-cut chips

Charred carrots & mint

new potatoes & salsa verde

Broad beans, peas, garden mint