

A La Carte

Bowl of Mixed Olives with Bread & Balsamic Vinegar	To Nibble £6.00
Fresh Baked Bread Roll & Butter	£1.50
Fish & Shellfish Starters	
Plate of Smoked Salmon with Black Pepper, Watercress & Lemon Oil	£ 13.50/£ 22.00
Hot Smoked Salmon & Spring Onion Fishcake, Pea & Chilli Salsa, Soy & Sesame dressed Salad	£ 9.50
Fish Soup, Red Pepper Rouille & Aioli, Gruyère & Croutons	£ 10.00
Classic Moules Mariniere	£ 14.00/£ 24.00
Grilled Sardines, Olive Tapenade, Confit Cherry Tomatoes, Wholegrain Toast	£12
Tempura King Prawns, Tomato Chilli Jam	
6 pieces	£ 11.50
10 pieces	£ 19.25
Starters	
(V) Soup of the Day or French Onion Soup	£9.50
Rare Roast Beef & Stilton Salad Cipollini Onions, Dijon Mustard Dressing, Rocket & Watercress	£12
Chicken Liver & Brandy Parfait, Fig & Pear Chutney, Brioche	£9.50
Cider Braised Yorkshire Pig Cheeks, Gnocchi, Braised Leeks & Onions, Cider Sauce & Crispy Bacon	£12.00
(V) Deep Fried Brie, Warm Pepper & Mango Chutney	£9.50
(V) (N) Charred Sweetcorn & Roasted Butternut Squash Risotto, Puffed Parmesan, Pumpkin Seeds	£9.50
Roast French Black Pudding, Onion Tatin, Apple Chutney, Chorizo Jus	£10.00
Side Orders	
All £ 6	
Selection of Green Vegetables (Leeks, Mange Tout, Green Beans, Cabbage & Peas)	
Buttered Tender Stem Broccoli Tossed in Lemon, Chilli & Garlic	
Fresh Wilted Spinach & Peas	
Tomato, Spring Onion & Basil Salad	
Watercress, Pea Shoot, Parmesan & Red Onion Salad	
Dauphinoise Potatoes	
Cauliflower Cheese	
Mash Potatoes	
Chips	
Minted New Potatoes	
Main Courses	
We will also have a daily specials menu available in the restaurant	
Grilled Haddock Fillet, Mash & Spinach, Cheese Sauce	£26.00
French Duck Breast, Duck Leg Bon-Bon, Duck Fat Potato Rosti, Tender Stem Broccoli, Plum Gel & Red Wine Jus	£29.00
Outdoor Reared Duo of Pork; Pork Fillet Topped with Dijon Mustard, Pink Peppercorns & Watercress, Wrapped in Bayonne Ham and Baked in Filo Pastry. Crispy Belly Pork, Green Apple Gel, Red Wine Jus	£27.50
Pan Seared Calves Liver, Rosemary Mashed Potato, Roasted Roscoff Onion, Red Wine & Shallot Jus	£27.00
Herb Crusted Yorkshire Lamb Rump, Crispy Potato Terrine, Pancetta, Pea & Broadbean Fricassée, Thyme Jus	£29.00
(V) (N) Roast Sweet Potato, Red Pepper & Feta Strudel, Toasted Pinenuts & Rocket Salad, Pesto Sauce	£23.00
Minimum 28 Day Dry-Aged Chargrilled 200g Rump Steak, Peppercorn Sauce	£26.00
Minimum 28 Day Dry Aged, Char-Grilled 225g Rib Eye Steak, Peppercorn Sauce	£36.00
Minimum 28 Day Dry Aged, Char- Grilled 200g Fillet Steak, Field Mushroom & Tomato or Peppercorn Sauce	£50.00
Char-Grilled Gateau of Yorkshire Dry Aged Fillet Steak Stuffed with Shallots, Mushrooms & Garlic, Peppercorn Sauce	£52.00
Roast Chicken Breast, Wild Mushroom Risotto, Aged Parmesan, Baby Carrots, Thyme Jus	£26.00
Desserts	
Crème Brûlée	£8.50
(N) Sticky Toffee Pudding, Roasted Almonds, Toffee Sauce	£8.50
Yorkshire Summer Fruit Tart, Vanilla Crème Patissiere , Strawberry Gel	£8.50
(N) Dark Chocolate & Pistachio Mousse, Vanilla Sable Biscuit, Pistachio Tuile	£8.50
Lemon & Yogurt Pannacotta, Honey & Oat Crumble, Raspberry Compote	£8.50
Individual Dark Chocolate Fondant, Vanilla Ice Cream (15 Mins Wait)	£11.00
Trio of Sorbet, Brandy Snap	£8.50
Plate of European Cheese, Celery, Grapes, Biscuits & Chutney	
3 pcs.	£ 10.00
5 pcs.	£ 15.00
Extra Scoop of Ice Cream	£ 3.00
<i>(n) = dessert containing nuts</i>	
<i>An Optional 12.5% Service Charge Will Be Added To The Bill of Parties of 6 or More</i>	