

A La Carte Menu

Our Kitchen Team produce menus that change seasonally, using fresh local produce. All of our food is hand prepared and cooked to order, so dinner will be taken at a leisurely pace.

We can cater for all dietary requirements so please inform a member of our team if you have any special requirements. Most of our dishes can be adapted to suit gluten free, dairy free diets, so please just ask.

We have a fact sheet available for all of our dishes with advice on food allergens & food intolerances - please ask if you need to see this.

Artisan Bread Board Selection for 2

Butter OR Olive Oil & Balsamic

£3.95

To Start

White Onion Soup (v)

Chive Oil & Cheese Beignet

£6.50

Home Smoked Duck Breast

Pineapple Salsa & Chilli Jam

£7.25

Goats Cheese Mousse

Beetroot Textures, Walnut Praline & Pumpnickel

£6.95

Trio of East Coast Mackerel

*Smoked Mackerel Pate, Mackerel Bon Bon, Pickled Mackerel
Lemon Infused Mayonnaise, Bloody Mary Jelly*

£7.25

Ham Hock Terrine

Black Pudding Wonton, Apple Jelly & Crackling

£6.75

To Follow

Pan Fried Seabass

Seabass Fillet, Crab Linguine, Saffron Cream, Sea Vegetables

£16.25

Lamb Rack

*Dauphinoise Potatoes, Ratatouille, Aubergine, Heritage Carrot & Red Wine Jus
this dish requires 40 minutes cooking time*

£18.25

Pan Seared Venison Loin

*Venison Loin and Mini Venison "Shepherd's Pie", Baby Beetroot, Pickled Red Cabbage,
Juniper Jus*

£18.50

Chicken Ballantine

*Wrapped in Parma Ham, Creamed Savoy Cabbage & Pancetta, Thyme Gnocchi, Baby
Shallots & Red Wine Jus*

£16.95

Pappardelle Pasta (v)

Basil Pesto, Fine Beans, Goats Cheese, Sundried Tomato & Lemon Zest

£11.25

Pan Fried Cod Loin

*Bombay Potato Fishcake, Cauliflower & Lentil Dhal, Onion Bhaji, Charred Cauliflower
& Pickled Sultanas*

£16.50

10 oz. Sirloin Steak

*Banana Shallot, Rocket & Parmesan Salad, Roasted Vine Tomatoes, Field Mushroom,
Hand Cut Chips*

£22.95

Side Orders £3.00

Buttered Spinach

Seasonal Vegetables

Onion Rings

Hand Cut Chips

Tender Stem with Garlic Butter & Almonds

Sweet Potato Fries £3.50

Sauces £3.00

Peppercorn, Creamy Mushroom, Blue Cheese

To Finish:

£6.50

White Chocolate Panna Cotta

Pistachio Cake, Raspberry Textures

Lemon Tart

Lime Sorbet, Italian Meringue

Dark Chocolate Delice

Honeycomb, Salted Caramel Ice Cream

Warm Ginger Sponge

Coconut Ice Cream, Confit & Compressed Pineapple

Sticky Toffee Pudding

Toffee Sauce, Rum & Raisin Ice Cream

Selection of Yorkshire Cheeses

Please see our cheese menu

Cafetiere of Freshly Ground Coffee £2.50

Cappuccino £2.50

Latte £2.50

Espresso £2.50

Hot Chocolate £2.50

Hot Chocolate with Whipped Cream, Flake £3.00

Tea £2.50

Liqueur Coffee £6.00

Served with Homemade Treats

Glass of Dessert Wine £4.65

Glass of Vintage Port £4.95