

# *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.

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## **Artisan Bread Board Selection for 2**

*Butter OR Olive Oil & Balsamic*

**£3.95**

## **To Start**

### **Chef's Homemade Soup**

*Artisan Bread*

**£6.50**

### **'Smokie'**

*Smoked Salmon, Crab, Pickled Cucumber, Compressed Watermelon, Sauce Vierge & Bread Croute*

**£6.95**

### **Beef Carpaccio**

*Celeriac Remoulade, Bone Marrow Nuggets, Watercress & Fresh Horseradish*

**£7.25**

### **Beetroot Tartare (v)**

*Seasoned Avocado, Walnut Praline, Goats Cheese Bonbons & Beetroot Textures*

**£6.25**

### **Pan Fried Red Mullet**

*Fennel Chutney, Citrus Salad, Pomegranate Dressing*

**£6.50**

### **Chicken 'Caesar'**

*Confit Chicken, Parmesan Taco, Anchovies, Pancetta Crisp, Caesar Emulsion*

**£6.95**

## To Follow

### **Pan Fried Halibut**

*Cockle Risotto, Samphire, Chive Oil and Parmesan Crisp*

**£16.25**

### **Lamb Rump**

*Pressed Shoulder, Pea Gnocchi, Spring Vegetables, Wild Mushrooms, Lamb and Rosemary Jus*

**£17.50**

### **Duck Breast**

*Potato and Pulled Duck Leg Croquette, Carrot & Ginger Puree, Baby Carrots, Baby Swede and Duck Jus*

**£16.95**

### **Pan Roast Pork Fillet**

*Sausage Roll, Grain Mustard Mashed Potato, Apple & Cider Braised Salsify, Pork Sauce*

**£15.95**

### **Spinach & Goats Cheese Arancini (v)**

*Sweet Potato Terrine, Tomato Galette & Baby Vegetables*

**£13.25**

## **FROM THE GRILL**

### **8 oz. Sirloin Steak**

*Crispy Shallot Rings, Watercress, Provençal Tomato, Garlic Field Mushroom & Hand Cut Chips*

**£21.95**

### **Lemon & Thyme Butterflied Chicken Breast**

*Crispy Shallot Rings, Watercress, Provençal Tomato, Garlic Field Mushroom & Hand Cut Chips*

**£16.95**

### **Rosemary & Garlic Barnsley Chop**

*Crispy Shallot Rings, Watercress, Provençal Tomato, Garlic Field Mushroom & Hand Cut Chips*

**£17.95**

### **Sauces**

*Creamy Blue Cheese  
Mushroom Sauce  
Peppercorn Sauce*

**£3.00**

### **Butters**

*Café de Paris  
(a classic blend of herbs & spices)  
Garlic Butter*

**75p**

### **Side Orders**

*Buttered Spinach  
Seasonal Vegetables  
Beer Battered Onion Rings  
Hand Cut Chips  
French Fries*

**£3.00**

**To Finish:**

**£6.50**

**Burnt Butter Financier**

*Almond Sponge, Toasted Pine Nuts, Coconut Crumb, Bilberry Yoghurt Gel,  
Vanilla Ice Cream*

**Banoffee Cheesecake**

*Salted Caramel Glazed Banana, Caramel & Dark Chocolate Ganache,  
Cinder Toffee Ice Cream*

**Sticky Toffee Pudding**

*Toffee Sauce, Rum & Raisin Ice Cream*

**Honey Semifredo**

*Lemon Curd, Earl Grey & Lemon Granita, Lemon Crumb*

**Chocolate Cremeux**

*Malt Mousse, Aerated Chocolate, Hazelnut Ice Cream, Hazelnut Tuille*

**Trio of Local Ice Creams**

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**Selection of Yorkshire Cheeses**

*Please see our Cheese menu*

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***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***