

A la Carte

7.30 pm

Chef's Taster

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White Bean Soup, Rosemary & Sea Salt Croutons

Peppered Seared King Scallops with a Courgette & Coriander Curry

Salad of Mackerel, Radish, Watercress, Pickled Beetroot, Capers & Beetroot Puree

Confit Chicken, Ham Hock & Foie Gras Terrine, Sherry Reduction, Quince Jelly, Walnut & Raisin Toast

Warm Salad of Wood Pigeon, Onion Confit, Home Made Black Pudding with a Deep Fried Truffle Egg

Plum Tomato & Mozzarella Salad with Basil Pesto

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Ribeye Steak, Grilled Garnish, Watercress, Hand Cut Chips and Red Wine Sauce

Slow Roast Pork Belly, Morteau Sausage, Home Made Black Pudding, Spinach, Mash and Dijon Foam

Chunk of Cod with a Ragout of Cauliflower, Jersey Royals, Peas & Little Gem

Roast Duck Breast, Jerusalem Artichoke Puree, Potato Fondant, Confit Duck Leg Pastille with Green Bean, Almond & Madeira Sauce

Risotto of Sweet Onion & Mushroom with Parmesan Tulle & Onion Seeds

Pan Fried Sea Bass, Aubergine Puree, Fennel, Tomato, Potato Galette with Broad Bean Vinaigrette

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Valrhona Hot Chocolate Mousse, Homemade Honeycomb, Vanilla Ice Cream

Strawberry Sorbet, Meringue, White Chocolate Brulee and Fresh Strawberries

Vanilla Pannacotta, Lemon Curd, Raspberries and Homemade Shortbread.

Jelly and Ice Cream: Blood Orange Jelly, Frosted Pistachio's, Pistachio Ice Cream with a Chocolate and Orange Tuile

Warm Ginger Cake, Caramelised Rum Banana, Rum Soaked Raisins with Anglaise Sauce and Caramel Ice Cream

Plate of British Cheeses, Apple Chutney, Quince Jelly and Biscuits

£25 for Two Courses or £30 for Three Courses

Children half price

Restaurant Open Thursday - Monday

Reservations 01723 513392

A La Carte Specials

Starters

Fresh Yorkshire Asparagus, Creamed Wild Mushrooms on Toast with a Poached Egg

Hand Picked Crab Salad, Tomato Fondue, Avocado Puree, Pea Shoots & Shaved Fennel

Additional £3.50

Mains

Rack of Lamb (Pink) Confit Garlic Mash, Peas, Broad Beans, Rosemary, Lamb Jus

Roast Skate Wing, Mash, Spinach, Caper Burn-Noisette, Croutons, Egg & Asparagus

Additional £3.50

Fillet Steak, Hand Cut Chips, Watercress, Grilled Garnish

Additional £5.00

Mains To Share

Chateaubriand, Home Made Chips, Watercress, Red Wine Sauce and Grilled Garnish

Seafood Platter, Fully Garnished

Additional £7.50 per person

Desserts To Share

Platter of Desserts

Additional £2.50 per person

Sides

Mash, Hand Cut Chips, Creamed Spinach, Boiled & Buttered Potatoes,
Green Beans & Onion Seeds or Green Side Salad

All Additional £3.50