



BAR AND RESTAURANT

Evening Menu

Soup of Butternut Squash with Pumpkin Oil.

Wood Pigeon, Homemade Black Pudding, Onion Confit and a deep fried Truffle Egg.

Crispy Mackerel, Green Beans, Watercress, Beetroot, Crispy Shallots, Aioli.

Fig, Yorkshire Dried Ham, Byland Blue Salad, Toasted walnuts and Balsamic Dressing.

Braised Rabbit, Girolles, Tarragon, Shallots Cream, Tagliatelle.

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Rump of Beef, Watercress, Grill Garnish, Handcut Chips, Peppercorn Sauce.

Confit Duck Leg, Celeriac Puree, Potato Galette, Spinach, Madeira Sauce.

Wild Mushroom and Onion Risotto, Parmesan Tuile and onion Crisps.

Slow Roast Belly Pork Homemade Black Pudding, Mortaeu, Curly Kale, course Grain Mash, Madeira Sauce.

Roast Salmon, Globe Artichoke, Scallops, Peas, Pea Shoots.

Two Courses £20 or Three Courses £25

**Open Thursday, Friday and Saturday Evenings 6 till 9 pm
For reservation please call 01723 513392**

If you are dining with young children and you would like us to prepare something not on the menu simply ask and we will, if possible, produce it

We would like to thank all our suppliers for the quality of their produce. This allows us to cook to order in the knowledge that the ingredients are first class and supplied from the local area's. As we cook to order from fresh, some dishes can take up to 25 minutes so please allow time to dine with us. Cooking in this manner allows us to use the freshest local produce.