

STARTERS

BUTTERNUT, CHILLI & COCONUT SOUP (VE) (GFA)

Carrot Crips, Sourdough Bread & Butter

TERRINE OF CHICKEN LIVER PARFAIT WITH RED ONION MARMALADE (GFA)

Salad Leaves, Mustard Dressing, Toasted Sourdough & Butter

SMOKED TROUT & SPRING ONION TART

Caper Brown Butter Sauce

CRISPY PANCETTA & GOATS CHEESE SALAD OF SPRING LEAVES (GF)

Apple, Pomegranate Seeds, Balsamic Glaze

TEMPURA OF COURGETTE AND RED PEPPER (VE)

Sweet Chilli Dip

MAINS

ROASTS

21 DAY AGED ROAST SIRLOIN OF BEEF (GFA)

Yorkshire Pudding, Proper Gravy

VEGAN ROSTI POTATOES WITH MAPLE GLAZED ROOTS (VE) (GFA)

Flat Mushroom, Sage & Onion Stuffing, Puy Lentil Gravy

ROAST LOIN OF PORK (GFA)

Apple Sauce, Crackling, Shallot & Thyme Stuffing,

All served with a selection of seasonal Vegetables & Roast Potatoes.
Vegan & Gluten Free Cauliflower Cheese available upon request*

SOANES LEMON THYME MARINATED BREAST OF CHICKEN (GFA)

Fondant Potato, Maple Roasted Roots, Mustard & Spring Onion Sauce

SEA BREAM WITH SWEET POTATO & BASIL RISOTTO (GFA)

Salse Verde

DESSERTS

BISCOFF CHEESECAKE (VE)

Passionfruit Coulis

YORKSHIRE RHUBARB GIN VACHERIN (GF)

Poached Yorkshire Rhubarb, Meringue, Chantilly Cream, Ginger Parkin Crumb

APPLE FUDGE CRUMBLE

Vanilla Custard or Vanilla Ice Cream

STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream

SELECTION OF FINE YORKSHIRE CHEESES

Chutney, Celery, Grapes, Crackers

SELECTION OF ICE CREAMS (GF)

Three Scoops

Two-Courses 30.00 per person | Three-Courses 40.00 per person

Deposit: 10.00 per adult | 5.00 per child

Pre-Order required

VE - Vegan | GF - Gluten Free | GFA - Gluten Free Available

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.

