



Starters

Served with local artisan bread

Chef's homemade soup of the day £5

Yorkshire Ham Hock terrine with homemade spiced plum and ginger chutney £7.00

Slices of Scottish smoked salmon with beetroot, horseradish Crème fraiche and country sourdough £7.50

Warm Chestnut, Mushroom and Madeira Tart with cranberry dressing £6.50

Potted spiced chick pea and artichoke pate topped with clarified butter with a lime and jalapeño salsa and toasted brioche £6.00

King prawns in tempura batter on a bed of greens with sweet chilli dipping sauce £8.50

Main Courses

Pan fried breast of Gressingham duck, seasoned new potatoes, green beans wrapped in smoked bacon and a Madeira and blueberry jus £17.50

Braised daube of beef in a bourguignon sauce, horseradish mash, baby carrots and parsnip crisps £15.50

Roast breast of turkey with all the trimmings, Duck fat roast potatoes, Yorkshire pudding & stock gravy served with mash potato and seasonal vegetables £15.50

Pan fried herbed Scottish salmon, sprouting broccoli & kale, toasted sesame seeds & hollandaise sauce £16.00

Grilled fillet of sea bream, gnocchi, Yorkshire peas and asparagus with saffron cream. £17.00

Homemade steak and ale pie, in a shortcrust pastry, triple cooked chips, gravy & a choice of mushy or garden peas. £14.50

Beer battered cod fillet with triple cooked chips and a choice of mushy or garden peas. £14.50

8oz matured fillet steak, peppercorn sauce, roast tomatoes, field mushrooms, triple cooked chips £28

Butternut Squash Risotto with breaded goats cheese & salsify crisps. £13.50

Extra Side Orders

Artisan bread, butter, balsamic dip & hummus £3.50 | Seasonal vegetable £3.50

Buttered new potatoes £2.50 | Creamed mash potato £2.50 | Triple cooked chips £2.50

House salad £3.50 | Garden or mushy peas £1 | Onion rings £2 | Peppercorn sauce £3

Please inform your waiter of any food allergies you have when placing your order, as not all ingredients can be listed.

Prices inclusive of 20%VAT Menu subject to change