

## WHILE YOU WAIT ...

**Homemade Focaccia (VE) £6.50**

*olive oil and balsamic*

**Homemade Flatbreads (VE) £6.50**

*hummus*

## STARTERS

**Fennel and Citrus Cured Salmon**

*pickled fennel salad, apple purée, dill emulsion, horseradish snow and filo cracker*

**Duck and Orange Parfait**

*plum and apple chutney, toasted bread*

**Masala Spiced Pigeon Breast (Served Pink)**

*cauliflower purée, onion bhaji, cumin and coriander seed granola*

**Cream of Carrot Soup (V)**

*walnut oil and focaccia*

**Winter Vegetable Salad (V)**

*toasted hazelnuts and pumpkin seed pesto*

## MAINS

**Roast Chicken Breast**

*rosemary and garlic roast potatoes, seasonal vegetables, chestnut stuffing and red wine sauce*

**Braised Beef Cheek**

*stock pot carrot, parsley and potato croquette, bourguignon sauce*

**Stilton Baked Beetroots (V)**

*chicory, pickled pear and celery salad, hazelnut crumb*

**Cod Loin**

*pea purée, cod rissole, wilted cabbage and warm tartare sauce*

**Venison Haunch (Served Pink)**

*beetroot, venison cottage pie, curly kale, mushrooms and madeira sauce*

## GRILL

*All served with a blue cheese rarebit mushroom, slow roasted tomato chutney, onion rings and triple cooked chips*

<b>Grilled Pork Chop</b>	<b>**Supplement £5.00**</b>
<b>8oz Ribeye Steak</b>	<b>**Supplement £8.00**</b>
<b>8oz Sirloin Steak</b>	<b>**Supplement £7.00**</b>
<b>Lemon, Garlic and Herb Chicken Breast</b>	<b>**Supplement £5.00**</b>

*Why not add a sauce to your steak for £2.95 - Choose from Peppercorn, Blue Cheese or Red Wine Jus  
Make your grill main a Surf & Turf, by adding Garlic Prawns- £5.00*

## SIDES

<b>Homemade Triple Cooked Chips</b>	<b>£4.50</b>
<b>Skin on Fries</b>	<b>£4.00</b>
<b>Skinny Fries, Truffle Oil and Parmesan</b>	<b>£4.50</b>
<b>Onion Rings</b>	<b>£3.75</b>
<b>House Salad</b>	<b>£3.50</b>
<b>Mixed Vegetables</b>	<b>£3.50</b>

## DESSERTS

### **Hazelnut Sponge**

*cherries, chocolate and earl grey mousse, brown butter caramel and cocoa nib tuile*

### **Toasted Malt Crème Brulee**

*warm madeleines*

### **White Chocolate and Lemon Cheesecake**

*lemon curd, crème fraiche and roasted white chocolate crumb*

### **Warm Chocolate Sponge**

*mint and white chocolate ganache, irish cream chocolate sauce and mint chocolate ice cream*

### **Traditional Cheese and Biscuits**

*fruitcake, fruit chutney, pickled celery, quince and grapes **\*\*Supplement £5.00\*\****

**2 Courses for £28 or 3 Courses for £34**

**\*\*All-inclusive packages will carry a surcharge for some menu items that are ordered. Please see prices above\*\***

**\*Vegan & GF Options Available, please see a member of the team**

*If you have any **allergies** or specific **dietary** requirements, please inform a member of the team when placing your order and our chefs will do their best to cater for your needs.*

**(V) – Vegetarian**

## TO FINISH

<b>Liquor Coffee</b>	<b>£7.50</b>
<i>Freshly ground coffee with a choice of liquor, topped with cream</i>	
<b>Cappuccino</b>	<b>£4.00</b>
<i>A double espresso, topped with hot milk and foam</i>	
<b>Latte</b>	<b>£4.00</b>
<i>An espresso shot topped with hot milk and a thin silky layer of foam</i>	
<b>Hot Chocolate</b>	<b>£4.50</b>
<i>Cocoa mixed with hot milk and foam. Why not add a baileys</i>	
<b>Espresso</b>	<b>£2.75</b>
<i>Coffee in its purest form, short, strong and full flavoured</i>	
<b>Pot of Yorkshire Tea</b>	<b>£3.60</b>
<i>Alternative tea's may be available</i>	

**\*Please note this menu is only available until 28<sup>th</sup> February 2024\***