

## WHILE YOU WAIT ...

**Homemade Focaccia (VE) £5.00**

*Olive oil and balsamic*

**Homemade Flatbreads (VE) £6.50**

*Hummus*

## STARTERS

**Jerusalem Artichoke and Truffle Oil Soup (V)**

*Granary bread roll*

**Sumac Gnocchi (V)**

*Roast cauliflower, golden raisin ketchup, rapeseed emulsion and pinenuts*

**Pigeon Breast**

*Wild boar terrine, redcurrant, pickled girolle mushrooms and bitter chocolate*

**Smoked Salmon**

*Smoked oyster and rapeseed mayonnaise, pink fir potatoes, apple and dill*

**Duck Liver Parfait**

*Beetroot and balsamic chutney, blood orange, blackberries, duck fat and hazelnuts*

## MAINS

**Rosemary and Garlic Roast Chicken Breast**

*Parsnips, truffle, potato, oyster mushroom and chicken butter sauce*

**Roast Hake**

*Beef fat crumb, anchovy crispy potato, gherkin ketchup, cockles, dill and rapeseed emulsion, cavalo nero and sparkling wine sauce*

**Venison Haunch**

*Celeriac, red cabbage, hazelnut and pancetta crumb, sprouts, brown butter mash potato and jus*

**Roast Pork Loin**

*Fennel pollen sausage roll, pork faggot, black pudding mash potato, apple, turnips and sherry vinegar sauce*

**Roast Cardamom Carrots**

*Spiced lentil stew, goats curd, pistachio, lemon and oat crumble, grilled flatbread*

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**

## GRILL

*All served with a Blue Cheese Rarebit Grilled Mushroom, Slow Roasted Tomato Chutney, Onion Rings, Triple Cooked Chips and Rocket Salad*

<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 Lemon and 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>Rocket and Parmesan Salad</b>	<b>£3.75</b>
<b>Mixed Vegetables</b>	<b>£3.50</b>

## DESSERTS

### **Blackberry Tiramisu**

*Coffee jelly, blackberries, coffee and chocolate mousse*

### **Whiskey Poached Pear**

*Frangipane, earl grey and lemon crème patisserie, almond crumb and brown butter caramel*

### **Nutmeg and Orange Crème Caramel**

*Apples*

### **Chocolate and Salt Caramel Tart**

*Clotted cream ice cream*

### **Traditional Cheese and Biscuits**

*Grapes, quince jelly, fruit chutney, pickled celery and fruitcake\*\*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**

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**(V) – Vegetarian**

## TO FINISH

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

**\*Please note this menu is only available until 31<sup>st</sup> November 2024\***