

WHILE YOU WAIT

Homemade Focaccia (VE) £5.00

Olive Oil and Balsamic

Homemade Flatbreads (VE) £6.00

Hummus and Olives

STARTERS

Fried Duck Egg & Confit Duck Leg

truffle cheese sauce and duck fat brioche

Caramelised Brown Onion Soup

crème fraiche, puffed grains and chives (V)

Crayfish Cocktail

bloody Mary mayonnaise, garden herb salad, lemon and garlic croutes

Baked Petit Camembert

with basil pesto bread (V)

Harissa Marinated Chicken Thigh

sourdough crumpet, homemade BBQ sauce, crispy onions and apple slaw

MAINS

Beer Marinated Sirloin of Beef (served pink)

marmite potatoes, beef dripping celeriac cooked in hay, tenderstem broccoli and sherry vinegar sauce

Pan Fried Pave of Coley

buttered mash potato, braised pak choi, tarragon and salmon roe sauce

Guinea Fowl Breast

roast onions, spring onion gnocchi, charred sweetcorn, wilted spinach and chicken sauce

Mrs Bells Blue Cheese Toastie

smoked beetroot, walnut granola, verjus soaked golden raisins and rocket salad (V)

Charred Courgette, Goats Cheese and Mint Arancini

red pepper hummus, gremolata and pea shoot dressing (V)

*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 garlic & thyme field mushroom, slow roast tomato, onion rings, triple cooked chips and rocket salad.

10oz Barnsley Chop	**Supplement £5.50**
10oz Rump Steak	**Supplement £7.50**
10oz Rib-Eye	**Supplement £8.50**
Chargrilled Chicken Breast (GFO)	**Supplement £3.50**

Why not add a sauce to your steak for £2.00 - Choose from peppercorn or blue cheese

SIDES

Homemade Triple Cooked Chips	£3.50
Skin on Fries	£3.25
Skinny Fries, Truffle Oil and Parmesan	£4.50
Onion Rings	£3.00
House Salad	£3.00
Rocket and Parmesan Salad	£3.50
Mixed Vegetables	£3.50

DESSERTS

Baked Cheesecake

sour cherry compote, cherry and clotted cream ice cream

Chocolate Cake

sherry soaked raisins, miso caramel, vanilla ice cream and chocolate tuille

Pecan Tart

gooseberry jam, pecan nut tuille and gooseberry ice cream

Paris Brest of Strawberries

clotted cream, vanilla roast peaches and elderflower

Cheese and Biscuits

Apple, grapes, celery and farmhouse chutney and fruitcake ****Supplement £5.00****

2 Courses for £25 or 3 Courses for £30

****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**

TO FINISH

Liquor Coffee	£6.95
<i>Freshly ground coffee with a choice of liquor, topped with cream</i>	
Cappuccino	£3.30
<i>A double espresso, topped with hot milk and foam</i>	
Latte	£3.30
<i>An espresso shot topped with hot milk and a thin silky layer of foam</i>	
Hot Chocolate	£3.80
<i>Cocoa mixed with hot milk and foam. Why not add a baileys?</i>	
Espresso	£2.20
<i>Coffee in its purest form, short, strong and full flavoured</i>	
Pot of Yorkshire Tea	£3.00
<i>Alternative tea's may be available</i>	

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