

## WHILE YOU WAIT .....

**Homemade Focaccia (VE) £5.00**

*Olive Oil and Balsamic*

**Homemade Flatbreads (VE) £6.00**

*Hummus and Olives*

## STARTERS

**Whipped Ricotta Mousse**

*Espeche of spring vegetables, tomato consommé, focaccia croutes & tabasco  
compressed yellow tomatoes (V)*

**Cream of Mushroom Soup**

*Parmesan cheese bite & pickled wild mushrooms (V)*

**Pan Roast Pheasant Breast**

*Salt baked heritage carrot, carrot & vanilla purée, pickled blackberries, savoury soil and  
linseed crackers*

**Soy & Ginger Cured Salmon**

*Broccoli couscous, lime gel & smoked beetroot*

## MAINS

**Roast Duck Breast**

*Black bean sauce, charred broccoli, duck fat potato dumpling, pickled jalapeno &  
spring onions*

**Butter Poached Cod**

*New season asparagus, fermented pearl barley & wild mushroom risotto, wilted  
spinach, kombu & salmon roe beurre blanc*

**Spring Vegetable & Toasted Yeast Tartlet**

*Lemon chickpea purée, confit onions, slow poached duck egg, pea shoot dressing &  
parmesan crisp (V)*

**Chicken Ballotine**

*Pork, sage and onion stuffing, smoked truffle mashed potato, buttered carrots, crispy  
chicken skin & chicken sauce*

## GRILL

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

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

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

## SIDES

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

## DESSERTS

### **Dark Chocolate & Milk Stout Sponge**

*Cherry & lime jam, chocolate crèmeux, coffee infused cream cheese, vanilla ice cream & crunchy granola*

### **Rhubarb & White Frangipane**

*Rhubarb & custard ice cream*

### **Hazelnut Praline Custard Tart**

*Clotted cream ice cream & sesame seed tuille*

### **Cheese and Biscuits**

*Apple, grapes, celery and farmhouse chutney* **\*\*Supplement £3.50\*\***

## **2 Courses for £25 or 3 Courses for £30**

**\*\*All inclusive packages will carry a surcharge for any grill items that are ordered. Please see prices above\*\***

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

## TO FINISH

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

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