

## WHILE YOU WAIT ...

**Homemade Focaccia (VE) £5.00**

*olive oil and balsamic*

**Homemade Flatbreads (VE) £6.50**

*hummus and olives*

## STARTERS

**Leek and Potato Velouté (V)**

*pickled garlic capers, black garlic oil and leek ash bread roll*

**Confit Pork Belly**

*asparagus, toasted hazelnuts, lemon and prosciutto crisps*

**Grilled Mackerel Fillet**

*roast chorizo, long pepper confit potatoes, olives and cured hens egg yolk*

**Salad of Peas (V)**

*fennel and broad beans, homemade ricotta, pea and mint mousse, nigella seed tuile and pea shoots*

**Korean Spiced Short Rib of Beef**

*fermented rhubarb, spring onions and toasted sesame seed bun*

## MAINS

**Roast Lamb**

*lamb fat potatoes, wild mushrooms, confit lamb shepherds pie, asparagus, mint jelly and caper vinegar gravy*

**Smoked Butter Cod Loin**

*pickled habanero emulsion, tempura octopus, fried potato pressing, spinach, spring onions and salsa verde sauce*

**Roast Chicken Breast**

*parmesan and truffle gnocchi, courgettes, wild garlic and courgette puree, chicken velouté and wild garlic oil*

**Treacle Cured Sirloin of Beef**

*soy and mirin glazed beef cheek, confit potatoes, peas and leeks, roast onion, beef and leek oil sauce*

**Chickpea and Feta Tagine (V)**

*crispy filo pastry, pomegranate, mint baba ghanuosh, dukkah spiced carrots, granola of apricots, pistachio and sour cherries*

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>Gremolata 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 £2.00 - Choose from Peppercorn or Blue Cheese  
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

### **Rhubarb and Custard**

*vanilla baked custard, rhubarb and ginger jelly, blood orange, crispy pastry and clotted cream ice cream*

### **Chocolate and Cherry Mousse**

*toasted hazelnut parfait, amaretto poached cherries, chocolate and hazelnut crème patisserie, honeycomb tuile*

### **Spiced Courgette and Lemon Cake**

*chocolate caramel, toasted pumpkin seed and oat granola, bergamot, thai basil*

### **Biscoff Pain Perdu**

*poached pears, malt crème patisserie and fermented pear gel*

### **Traditional Cheese and Biscuits**

*celery, grapes, fruitcake and farmhouse chutney **\*\*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**

## TO FINISH

**Liquor Coffee** **£7.30**

*freshly ground coffee with a choice of liquor, topped with cream*

**Cappuccino** **£3.80**

*a double espresso, topped with hot milk and foam*

**Latte** **£3.80**

*an espresso shot topped with hot milk and a thin silky layer of foam*

**Hot Chocolate** **£4.20**

*cocoa mixed with hot milk and foam. Why not add a baileys?*

**Espresso** **£2.50**

*coffee in its purest form, short, strong and full flavoured*

**Pot of Yorkshire Tea** **£3.40**

*alternative tea's may be available*