



Saturday Evening Menu

Starters

Farmhouse Black Pudding, Ham Hock, Smoked Bean Hash, Poached Egg & Bourbon Glaze (GF) £7.50

Serrano Ham, Harrogate Blue & Pear Salad (GF) £6.95

Miso Roasted Aubergine, Quinoa Salad & Coriander Yoghurt (GF/DF) £6.95

Smoked Mackerel Pate, Celeriac Remoulade, Sourdough Toast £7.50

Mains

Warm Salad Of Roasted Cauliflower, Rose Harissa, Chickpea, Lemon, Cashew Nut & Coriander Dressing (GF/DF/VE) £14.95

Seabass Fillet Pan Seared, Shetland Mussels, Buttered Kale, Potato Chowder £18.95

Roasted Chicken Breast, Pearl Barley Creamy Wild Mushroom £16.15

Crispy Pork Belly, Black Pudding, Apple Compote, Creamed Potatoes, Red Wine Sauce £17.95

Pan Roasted Onglet Steak, Rosemary Fries, Rocket & Parmesan Salad with Truffle & Balsamic Dressing, Peppercorn Sauce £22.95 (GF)

Desserts £6.95

Chocolate Tart, Raspberries, Mint Chocolate Chip Ice Cream

Yorkshire Strawberries, Jelly, Cream, Honeycomb

Poached Pear, Orange & Almond Cake, Lemon Meringue Ice Cream

Farm House Cheeses, Quince Jelly, Artisan Crackers & Chutney

2 Cheese £5.95 3 Cheese £7.50 4 Cheese £9.50

Dessert Wine (50ml) Moscatel £3.95.

Port (50ml) Ruby Dum £3.65

Please notify a member of the team of any allergies or dietary requirements