

## Starters

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**Smoked Duck & Bacon Salad £5.95**

With a pickled beetroot & pea shoot garnish

**Poached Pear & Yorkshire Blue Cheese £5.25**

Served with a walnut dressing

**Salmon & Prawn Chowder £5.95**

With leeks & spinach in a saffron cream sauce

**Wild Mushroom & Spinach Risotto £5.25**

Toasted pine-nuts & parmesan crackers

**Chicken Liver Pate £5.25**

With duck fat toasts & a red onion marmalade

**Smoked Haddock Fishcake £5.25**

On a bed of wilted spinach topped with a soft poached egg

**Crispy Belly Pork £5.25**

With a black pudding fritter & cider jus

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## Main Course

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**Seared Duck Breast £14.95**

With a confit duck leg, fondant potatoes & parsnip puree

**Fillet Steak £16.95**

Rosti potato, oxtail ravioli & a wild mushroom Madeira jus

**Rack of Lamb £15.95**

Hotpot potatoes, roasted root vegetables & spinach

**Pan Fried Pork Fillet £14.95**

Braised ribs, Savoy cabbage, roasted shallots & garlic mash

**Baked Aubergine, Red Onion & Goat Cheese Pie £12.95**

With a tarragon velouté

**Steamed Halibut Fillet £14.95**

With smoked pancetta, roast salsify & wild mushroom foam

**Leek & Potato Crumble £11.95**

With a red pepper relish & wholegrain mustard

**Roasted Monkfish £13.95**

With saffron potatoes, baby courgettes & sun blushed tomatoes

All main courses are served with a selection of fresh seasonal vegetables and Chef's potatoes of the day unless stated otherwise. Please note that all of our food is prepared from fresh using locally sourced ingredients, and therefore during busy periods you may experience short delays. We thank you for your patience at these times.

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## Desserts

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**Lemon & Raspberry Crème Brûlée £4.95**

With pistachio biscotti

**Pineapple Tarte Tatin £4.95**

With coconut ice cream & caramel sauce

**Sticky Toffee Pudding £4.95**

With vanilla ice cream

**Chocolate Assiette £4.95**

A selection of chocolate desserts

**Selection of Ice Creams £4.95**

With a chocolate chip cookie & mixed berries

**Yorkshire Cheese & Biscuits £6.95**

With celery, grapes & pear chutney

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