

## A LA CARTE LUNCH MENU

### TO SHARE BEFORE YOUR MEAL

Homemade olives, wild garlic bread and amuse bouchee

### STARTERS £5

#### Soup

Spiced parsnip soup with honey dumpling (v)

#### Stroganoff

Wild mushroom and spinach stroganoff served with toasted ciabatta & dressed wild rocket (v)

#### Bon Bons

Goats cheese Bon Bons served with red pepper coulis, dressed Italian leaves, toasted pine nuts & basil oil (v, n)

#### Tartare

Hot smoked salmon tartare served with lemon, dill mayonnaise & deep fried hens egg

#### Ballantine

Free range chicken Ballantine wrapped in smoked bacon with red onion jam and candied peppers

### MAINS £10

#### 3 Little Pigs

Crispy belly pork, salt & pepper spare rib, black pudding & chorizo cake, onion purée

#### Lamb's Liver

Pan seared lamb's liver served with bubble & squeak, tempura onions, pancetta crisps & red wine jus

#### Fillet of Beef (£8 supplement)

Chef's special 30 day matured fillet of local beef, wrapped in smoked streaky bacon topped with a Yorkshire blue fondue served with horseradish potato rosti, buttered baby spinach & red wine jus

#### Duo of Salmon

Pan seared fillet of salmon served with hot smoked salmon and crab cake, , prawn bisque, salmon skin crisp & crispy kale

#### Deconstructing Gnocchi

Gnocchi served with Jerusalem Artichoke, wild garlic mushrooms, Parmesan crisps, parsnip crisps, broad bean n pea purée (v)

### DESSERTS £5

#### Cheesecake

Sour lemon and lime cheesecake, spun sugar, strawberry salsa & berry purée

#### Duo of Chocolate

Double chocolate chip brownie, chocolate milkshake & wild berry compote

#### Sticky Toffee Pudding

Sticky toffee pudding served with caramel cream & vanilla pod ice cream

#### Cheeseboard (Supplement £5)

A selection of local cheese & biscuits, homemade chutney, frozen grapes & celery