

A LA CARTE LUNCH MENU

STARTERS

Soup

Classic French onion soup (v) £7

Stroganoff

Wild mushroom and spinach stroganoff served with toasted ciabatta & dressed wild rocket (v) £8

Bon Bons

Goats cheese Bon Bons served with red pepper coulis, dressed Italian leaves, toasted pine nuts & basil oil (v, n) £9

Tartare

Hot smoked salmon tartare served with lemon, dill mayonnaise & deep fried hens egg £9

Ballantine

Free range chicken Ballantine wrapped in smoked bacon with red onion jam and candied peppers £8

MAINS

3 Little Pigs

Crispy belly pork, salt & pepper spare rib, black pudding & chorizo cake, onion purée £20

Lamb's Liver

Pan seared lamb's liver served with bubble & squeak, tempura onions, pancetta crisps & red wine jus £18

Fillet of Beef

Chefs special 30 day matured fillet of local beef, wrapped in smoked streaky bacon topped with Yorkshire blue fondue served with horseradish potato rosti, buttered baby spinach & red wine jus £25

Duo of Salmon + Tiger Prawn

Pan seared fillet of salmon served with hot smoked salmon and crab cake, , prawn bisque, salmon skin crisp & crispy kale £20

Deconstructing Gnocchi

Gnocchi served with Jerusalem artichoke, wild garlic mushrooms, Parmesan crisps, parsnip crisps, broad bean & pea puree (v) £17

DESSERTS

Cheesecake

Sour lemon and lime cheesecake, spun sugar, strawberry salsa & berry purée £8

Duo of Chocolate

Double chocolate chip brownie, chocolate milkshake & wild berry compote £9

Sticky Toffee Pudding

Sticky toffee pudding served with caramel cream & vanilla pod ice cream £8

Cheeseboard

A selection of local cheese & biscuits, homemade chutney, frozen grapes & celery £12