



## A La Carte Menu

2 Courses £25

3 Courses £33

### Starters

Cauliflower and Yorkshire cheddar soup, tempura floret [GFO]

Smoked mackerel parfait, chilli, black pepper and lemon served with quail egg, spinach oil and pea shoots

Free range chicken, air dried bacon Ballantine, sweet onion purée, tomato salsa, dressed wild rocket [GF,DF]

Goats cheese Bon Bons, red pepper coulis, candy pecan nuts, red sorrel, balsamic syrup

### Main course

Confit Duck leg, drunken cherries, bacon and pearl baby onions, bubble and squeak, Cointreau jus

28 day mature Ribeye steak, confit cherry tomatoes, garlic and thyme mushroom, Pont Neuf potatoes, French Flambé pepper sauce, watercress and Parmesan salad **£8 supplement**

Marinated salmon fillet, Whitby crab cake, prawn and wild garlic bisque, salmon skin crisp [GFO,DF]

Aubergine boat stuffed with ratatouille, topped with creamy Brie, sautéed new potatoes, sun blushed tomato pesto [GF,VOA]

### Desserts

Chef's duo of chocolate, double chocolate chip brownie, white chocolate and brandy mousse, strawberry salsa

Sticky date pudding, caramel sauce, vanilla pod ice cream

Glazed lemon tart, raspberry crème fraiche, after eight jus

Chef's selection of local cheese served with homemade chutney, Yorkshire crackers, frozen grapes **£6 supplement**