

LUNCH MENU

Starters

Chef's Homemade Soup

Warm Crusty Roll £5.25 (v)

Smoked Ham & Pickled Yorkshire Rhubarb Terrine

Calvados & Apple Chutney, Ginger Bread Crisp £6.95

Garlic Mushrooms

Wensleydale & Parsley Cream, Toasted Brioche £6.50 (v)

Baked Queenie Scallops

Glazed With Cheddar, Gruyère & Garlic Butter £7.75

Traditional Prawn Cocktail

Marie Rose Sauce & Wholemeal Bread £7.25

Main Course

Roast Bank Farm Chicken Breast

Black Truffle Dauphines, Roast Jerusalem Artichoke, Butternut Puree, Port Reduction
£14.95

Duo of Local Rare Breed Pork

Twice Cooked Belly, Sticky Pigs Cheek, Roast Baby Vegetables, Buttered Mash Potato, Cider Reduction £16.95

Roast Chestnut, Brie & Wild Mushroom Wellington

Brandy Cream, & Buttered New Potatoes
£12.95

Baked Salmon Fillet

Chicory, Fennel, Sauté Potatoes, Parsley Velouté
£14.95

Waterford Farm Salt Aged Steak

310 g Sirloin £23.95

310 g Ribeye £24.95

Served with Field Mushroom, Confit Tomato, Onion Rings & Chunky Chips or Skinny Fries

Sauces

All £2.50

Red Wine Jus, Peppercorn, Blue Cheese, Lemon & Parsley Butter

Please let us know if you have any special dietary requirements & we will do our best to cater to your needs. All dishes are freshly prepared and cooked to order, so therefore at busy times your patience is appreciated.