



FAIRFAX LUNCH MENU

Starters

Chef's Homemade Soup

Warm Crusty Roll £5.25 (v)

Nidderdale Pheasant & Doreen's Black Pudding Spring Roll

Asian Slaw, Sweet Chilli Jam £7.50

Garlic Mushrooms

Wensleydale & Parsley Cream, Toasted Brioche £6.75 (v)

Baked North Sea Queenie Scallops

Glazed With Cheddar, Gruyère & Garlic Butter £8.75

Traditional Prawn Cocktail

Marie Rose Sauce & Wholemeal Bread £7.95

Main Course

Roast Barn Reared Yorkshire Chicken Breast

Confit Leg Boulangere, Jerusalem Artichoke Puree, Roast Celeriac, Port Reduction £15.75

Baked Scottish Salmon Fillet

Sauté Potatoes, Charred Fennel, Cavalry Nero, White Wine Velouté £15.25

Slow Braised Masham Ox Cheek

Roast Turnip, Horseradish Mash, Kale, Black Sheep Gravy £15.25

Roast Butternut Squash Risotto

Yorkshire Fettle, Sage Crisps, Toasted Pine Nuts, Rocket £13.25

Waterford Farm Salt Aged Steak

12 Oz. Rump £21.95

12 oz. Sirloin £24.95

6 oz. Fillet £27.95

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

Sauces

All £2.95

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.