



## **Starters**

**Chef's Homemade Soup**  
Served with Homemade Bread  
£5.50

**Celebration of Spring**  
Garden Pea Velouté, Goats Curd, Beetroot, Asparagus, Herb Croute £7.25 (V)

**Gilling East Wild Garlic & Black Truffle Risotto**  
Parmesan Crisp £7.50

**Pan Seared Wood Pigeon**  
Doreen's Black Pudding, Smokey Bacon Mayo £8.75

**Fairfax Arms Hot Smoked Salmon**  
Whitby Crab Slaw, Lemon Gel £7.50

**Grilled New Season Asparagus**  
Chorizo Jam, Poached Egg, Hollandaise, Saffron Croute £8.25

**Baked North Sea Queenie Scallops**  
Glazed with Cheddar, Gruyère & Garlic Butter £9.25

## **Main Courses**

**Barn Reared Yorkshire Chicken Breast**  
Sauté Pancetta, Spring Cabbage & Shallots,  
Wild Garlic Dauphines, Port Jus £16.25

**Baked Scottish Salmon Fillet**  
Jersey Royals, Asparagus, Garden Pea & Mussel Broth £16.25

**Taste of Waterford Farm Beef**  
Croup Steak, Braised Shin & Horseradish Croquette, Roasted Marrow, Baby Vegetables, Black Sheep  
Jus £25.95

**Wild Mushroom & Harrogate Blue Cheese Risotto**  
Herb Oil Dressed Rocket £13.50

**Waterford Farm Spring Lamb**  
Pan Seared Rack, Crispy Sweetbreads, Fondant Potato, Pea Puree, Samphire, Minted Jus £19.95

**Market Fish of the Day**  
Price Depends on the Market, Please Ask a Member of Staff for More Details