

Starters

Soup | 5.75 (v)
please ask your waiter for today's choice

Chicken Liver Parfait | 7.45
fruit chutney

Smoked Haddock Gratin | 6.85
grain mustard, gruyere cheese

Confit Duck Terrine | 7.75
hazelnut salad

Oxtail Risotto | 7.95
aged parmesan, truffle oil

Home Cured Gravdax | 7.65
golden beetroot

Pear & Walnut Salad | 6.50 (v)
walnuts, red wine poached pears, feta, walnut dressing

Main Courses

Chicken Breast | 16.65
wild mushrooms, tarragon cream sauce

Pork Tenderloin | 15.95
Parma ham, pea risotto,
Calvados sauce

8oz Yorkshire Sirloin Steak | 19.95
field mushroom, red wine sauce

Confit Leg of Duck | 15.95
smoked bacon, spring cabbage, port sauce

Lamb Rump | 18.95
spinach, roast vine tomatoes, shallots, lamb gravy

Chateaubriand for 2 | 54.75
16oz Yorkshire fillet steak (medium-rare),
chips, red wine sauce

'Holme Farmed' Venison Haunch | 18.95
red cabbage, blackberries, red wine

Cod | 16.85
fine ratatouille, basil oil

Side Plates

Chips | Dauphinoise Potatoes
Sugar Snap Peas | Mixed Leaf Salad | 3.25 (v)

Desserts

Chocolate Fondue | 6.50 (v)
fresh fruit, marshmallows

Vanilla Panna Cotta | 6.50
rum soaked raisins, compressed apple

Cheese | 7.95
grapes

Baileys Crème Brûlée | 6.50 (v)