

Sample Menu

Cream of white onion & cider soup	4-
Salad of seared beef, blue cheese dressing, walnuts & chives	5-50
Seared chicken livers & wild mushrooms on toast	5-
Breast of wood pigeon, herbed creamed leeks, parsnip puree & herb sauce	5-50
Smoked haddock rarebit, plum tomato & chive salad	5-50
Seared scallops & black pudding, minted pea puree	7-50
Roast beet & goats' cheese salad, basil dressing	5-
Salad of warm cranberry compote & Wensleydale cheese, apple & walnut dressing	5-
Beef & ale casserole, horseradish herbed dumplings, mashed potato	12-
Roast chicken, bread sauce, gravy & steamed broccoli	12-
Barnsley chop, bubble & squeak, rosemary gravy	12-
Local pheasant, leeks, smoked bacon & prunes braised in beer, neeps' n' tatties	11-
Crispy belly of pork, black pudding, mustard mash	11-
Pan fried brill, creamed celeriac & onion, English wild mushrooms	13-
Grilled smoked haddock, tomato & onion stew, mustard cream	11-
Pan-fried salmon fish cake, watercress sauce	11-
Cottage pie, homemade baked beans	11-
Apple crumble, vanilla custard	5-
Sticky toffee pudding, butterscotch sauce	5-
Bread & butter pudding, English custard	5-
Double chocolate hazelnut brownies, Baileys ice cream	5-50
Plate of English cheeses, homemade grape chutney	6-50

