

MENU I

2 courses for £21.95 or 3 courses for £26.95

STARTERS

SOUP OF THE DAY served with a warm bread roll (V, Vegan*, GF*)

BEER BATTERED HADDOCK GOUJONS, chunky tartare sauce and a wedge of lemon

PLATTER OF SEASONAL MELON, parma ham and a champagne dressing (GF)

CREAMY GARLIC MUSHROOM POT with a Wensleydale cheese crust (V, GF*)

SWEET POTATO WEDGES with homemade houmous (Vegan, GF)

MAIN COURSES

CHICKEN BREAST WRAPPED IN BACON served with fondant potato and a creamy white wine and tarragon sauce (GF)

FILLET OF SALMON, crushed new potatoes and a Mediterranean tomato sauce (GF)

STEAK AND ALE PIE served with chunky chips, mushy peas and gravy

PEAR AND BLUE CHEESE TART served with a dressed salad (V)

ROAST ARTICHOKE, sun blushed tomato, basil and spinach risotto (Vegan, GF)

TRIO OF PORK, LINCOLNSHIRE AND CUMBERLAND SAUSAGES, creamy mashed potato and caramelised onion gravy

All main courses are served with a sharing platter of seasonal vegetables

DESSERTS

STICKY TOFFEE PUDDING, butterscotch sauce and cream (V, GF*)

KEEPER'S MESS; seasonal berries bound with crème Chantilly and meringue pieces (V, GF)

APPLE AND BLACKBERRY CRUMBLE served with custard (V, Vegan*, GF*)

GLAZED LEMON TART served with a berry compote (V)

TO FINISH

Add freshly brewed tea and filter coffee for £2.00

MENU 2

2 courses for £24.95 or 3 courses for £29.95

STARTERS

THAI SALMON FISHCAKE, dressed leaves and a sweet chilli and lime dressing (GF)

SMOOTH CHICKEN LIVER PÂTÉ served on a ciabatta croûte with fruit chutney (GF*)

BLOODY MARY PRAWN COCKTAIL, dressed leaves and brown bread (GF*)

SOUP OF THE DAY served with a warm bread roll (V, Vegan*, GF*)

CREAMY GARLIC MUSHROOM POT with a Wensleydale cheese crust (V, GF*)

PEAR TART, red onion marmalade and dressed leaves (Vegan)

MAIN COURSES

ROAST PORK OR TOFFEE GLAZED GAMMON, apple sauce,
Yorkshire pudding, roast potatoes and a rich jus (GF*)

FILLET OF SEA BASS, crushed new potatoes, chorizo and red pepper coulis (GF*)

SLOW ROASTED BELLY PORK, creamy mashed potato, cider gravy and apple purée (GF)

STEAK AND ALE PIE served with chunky chips, mushy peas and gravy

TRIPLE CHEESE AND ONION PIE served with a dressed salad (V)

TAGLIATELLE PASTA tossed in a sun-dried tomato, olive and feta sauce (V, Vegan*, GF*)

All main courses are served with a sharing platter of seasonal vegetables

DESSERTS

RASPBERRY CRÈME BRÛLÉE with homemade shortbread (V, GF*)

GLAZED LEMON TART served with a berry compote (V)

CHOCOLATE BROWNIE, rich chocolate sauce and vanilla ice cream (V, Vegan*, GF*)

APPLE AND BLACKBERRY CRUMBLE served with custard (V, Vegan*, GF*)

DESSERT ASSIETTE; chocolate brownie, lemon tart and strawberry pavlova

TO FINISH

Add freshly brewed tea and filter coffee for £2.00

MENU 3

2 courses for £28.95 or 3 courses for £33.95

STARTERS

CONFIT OF DUCK CROQUETTES, dressed leaves and sweet chilli sauce

TRIO OF SALMON; smoked salmon mousse, cold poached salmon and smoked salmon rosette served with dressed leaves (GF)

SALAD OF BEEF BRESAOLA, cornichons, capers and wild rocket with truffle mayonnaise (GF)

SOUP OF THE DAY served with a warm bread roll (V, Vegan*, GF*)

CREAMY GARLIC MUSHROOM POT with a Wensleydale cheese crust (V, GF*)

PEAR TART, red onion marmalade and dressed leaves (Vegan)

MAIN COURSES

BRAISED SHOULDER OF LAMB, creamy mashed potato and a redcurrant jus (GF*)

ROAST SIRLOIN OF BEEF, Yorkshire pudding, roast potatoes and a rich jus (GF*)

FILLET OF SEA BASS, crushed new potatoes, chorizo and red pepper coulis (GF*)

CHICKEN BREAST WRAPPED IN BACON served with fondant potato and a creamy white wine and tarragon sauce (GF)

ROAST ARTICHOKE, sun blushed tomato, basil and spinach risotto (Vegan, GF)

BAKED NUT CRUSTED GOAT'S CHEESE, buttered new potatoes and a beetroot, orange and watercress salad (V)

All main courses are served with a sharing platter of seasonal vegetables

DESSERTS

CHOCOLATE BROWNIE, rich chocolate sauce and vanilla ice cream (V, Vegan*, GF*)

RASPBERRY CRÈME BRÛLÉE with homemade shortbread (V, GF*)

GLAZED LEMON TART served with a berry compote (V)

STICKY TOFFEE PUDDING, butterscotch sauce and cream (V, GF*)

DESSERT ASSIETTE; chocolate brownie, lemon tart and strawberry pavlova

TO FINISH

Add freshly brewed tea and filter coffee for £2.00