

MENU OF THE DAY

To Start

Selection of Home Made Breads £3.00

Marinated Mixed Olives £4.00

Ham Hock Terrine, Panko Fried Black Pudding and Pickled Veg. £7.25

Tempura Fried Squid and Vegetables with Wasabi Mayo (can be vegi.) £7.00

Roasted Carrot and Coriander Soup with Onion Bhaji £6.75

Warm Goats Cheese on a Beetroot & Walnut with Roasted Red Onion Dressing £7.50

Grilled Doreen's Black Pudding, Wood Fired Celeriac, Leeks and

Wholegrain Mustard £8.00

Either Or

Double-baked Vintage Cheddar Souffle, Roasted Butternut Squash, Pear and Rocket
£7.25 Starter £15.50 Main Course

Traditional Fish Cakes, Garden Herb Aioli and Salad Leaves

£7.25 Starter £16.00 Main Course with Hand Cut Chips

Tagliatelle of Tiger Prawns and Crab in a Fresh Tomato Sauce with Chilli

£8.95 Starter £17.95 Main Course

To Follow

Roasted Belly Pork, Breast of Grouse, Grilled Carrots, Tender Stem and Mash £17.50

Local Venison with Chorizo, Butternut Squash, Beetroot, Duck Fat Potatoes £19.00

Crispy Duck Leg, Braised Red Cabbage, Green Beans and Sautee Potatoes £17.00

Roasted Chump of Lamb, Dauphinoise Potatoes, Seasonal Veg and an Elderberry and Mint Sauce £18.25

Grilled Seabass Fillet, Smoked Bacon, Roasted Garlic, Spinach, Broccoli, Capers and Fried New Potatoes £18.25

Lemon Roasted Nidderdale Chicken, Spinach, Leek ,Herb Risotto with Shaved Parmesan £16.75

Grilled Rib Burger, Streaky Bacon, Mature Cheddar and Hand Cut Chips £14.00

36 Day Aged Dales Beef with Creamy Garlic and Herb Mushrooms, Mixed Leaves, Hand Cut Chips See Our Blackboard for Price

Side Orders

Hand Cut Fries £3.60

Sweet Potato Fries £3.60

Seasonal Vegetables £3.90

Mixed Salad £3.90

Mixed Tomato and Red Onion Salad with Garden Herbs £4.00

Please let us know if you have any dietary requirements or allergens.

