

# MENU OF THE DAY

## To Start

Selection of Home Made Breads £3.00

Marinated Mixed Olives £4.00

Game Terrine with a Lightly Spiced Apple Chutney £7.00

Fish Soup with a Japanese Prawn £7.00

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

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, 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

Grilled Sea Bass on Wilted Greens, Smoked Salmon and Creamed Gnocchi £18.50

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

Breast of Pheasant Wrapped in Smoked Bacon with Chorizo, Mustard Mash and Winter Veg. £17.50

Lemon Roasted Breast of Chicken on a Leek and Mixed Mushroom 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 Mixed Mushrooms in a Creamy Garlic and Herb Sauce and Hand Cut Chips    See Our Blackboard for Price

## Side Orders

Hand Cut Chips    £3.60

Sweet Potato Fries £3.60

Seasonal Vegetables £3.90

Mixed Salad £3.90

Mixed Tomato and Red Onion Salad with Garden Herbs £3.90

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

