

MENU OF THE DAY

To Start

Selection of Home Made Breads £3.00

Marinated Mixed Olives £4.00

Duck and Ham Hock Terrine with Textures of Beetroot and Herb Salad £7.85

Warm Goat's Cheese on a Pear & Walnut Salad with Creamy Mustard Dressing £7.75

Panko Fried Black Pudding, Poached Poulet Egg, Crispy Smoked Bacon and a Tomato and Red Pepper Chutney £8.00

Tempura Fried Prawns, Squid and Vegetables with a Sweet Chilli Sauce £8.00

Smoked Salmon with Pickled Shallots, Capers and Charred Lemon £9.00

Either Or

Double Baked Vintage Cheddar Souffle with Creamed Leeks and a Fine Fettle Crumb
£8.00 Starter £16.00 Main Course

Traditional Fish Cakes, Aioli, Mixed Leaves and Lemon
£7.50 Starter £16.50 Main Course with Hand Cut Chips

To Follow

Roasted Cauliflower Steak on a Lentil Dhal with Pomegranate Salad and Shaved
Wensleydale £15.00 (can be vegan)

Steamed Skrei Cod, Scottish Mussels, Spinach, Purple Sprouting Broccoli and Fresh
Tagliatelle £19.25

Roasted Chump of Dales Lamb, Roasted Vegetables, Dauphinoise Potato
And Jumbo Cranberries £18.95

Trio of Pork with Roasted Butternut Squash, Beetroot and Duck Fat Potatoes £19.00

Braised Wensleydale Beef, Creamed Leeks and Garlic, Chantenay Carrots and Mash
£17.75

Roasted Breast of Chicken on a Chorizo, Red Pepper and King Cabbage Risotto with
Rocket and Shaved Parmesan £17.25

Grilled Rib Burger, Streaky Smoked Bacon, Smoked Cheddar and Hand Cut Chips
£14.50

Spearhead Fillet Steak with Garlic Mushrooms, Hand Cut Chips and a Rocket and
Parmesan Salad £21.00

Side Orders

Hand Cut Chips £3.70

Sweet Potato Fries £3.90

Seasonal Vegetables £4.00

Dauphinoise Potato £3.00

Mixed Salad £4.00

Rocket and Parmesan Salad £4.00

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

