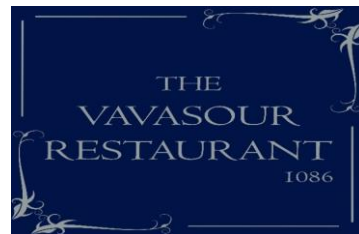




A La Carte

Dinner inclusive



Winter 2025

To Start

- Chefs soup of the day, warm roll and butter **V VE (GF available)**
Fricassee of wild mushrooms, sourdough, tarragon oil, soft poached egg **V (GF available)**
Duck and orange parfait, fig chutney, toasted brioche **(GF available)**
Slow cooked pigs' cheek, braised puy lentils, blackberry gel, red wine jus, crispy kale **GF (£2 supplement)**
Panko breaded somerset brie, tomato chutney, dressed leaf **V**
Poached salmon terrine, pickled cucumber, heritage beetroot, lemon crème fraîche **GF (£2 supplement)**
Warm focaccia bread, olive oil, balsamic **V VE**

To Follow

- Pan roasted duck breast, dauphinoise potato, asparagus, buttered and charred hispy cabbage, black cherry sauce **GF**
4hr braised and pressed belly of pork, buttered fondant potato, caramelised apple, apple gel, braised red cabbage, white wine and wholegrain mustard sauce **GF**
Slow braised daube of beef, celeriac puree, smooth mash, Tenderstem broccoli, red wine jus **GF**
Butternut squash and sweet potato tagine, coriander rice, naan bread **V VE (GF available)**
Gnocchi, oyster mushrooms, beetroot puree, parmesan shavings, tarragon oil **V (VE available)**
Catch of the day and pan fried, wilted butter spinach, triple cooked fat chips, white wine and shallot sauce, lemon **(GF available) (£3 supplement)**

The Grill

Served with slow cooked tomato, field mushroom, triple cooked fat chips, watercress and your choice of peppercorn sauce or garlic and parsley butter **(GF Available)**

- French trim chicken supreme
8oz sea trout (£3 supplement)
8oz sirloin steak (£6 supplement)
10oz ribeye steak (£8 supplement)

Something on the side

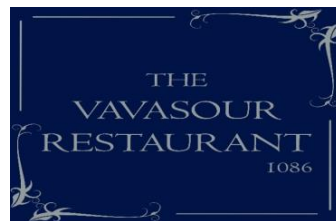
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|--|---|
| Braised red Normandy cabbage GF £5 | Triple cooked chips (GF available) £5 |
| Dressed salad GF V VE £4 | Battered onion rings (GF available) £5 |
| Buttered mash potato GF £5 | Skin on fries (GF available) £5 |
| Tenderstem broccoli with garlic V GF £5 | |

V= vegetarian VE = vegan GF = Gluten free

A discretionary service charge of 10% will be added to the total bill
Allergen Information – All of our dishes may contain one, or all of the allergens as listed by the authorities. For any information, or to discuss your allergies or intolerances, please speak to a member of staff before ordering, thank you.



Dinner inclusive



To Finish

Seasonal apple and fig crumble, crème anglaise **V (GF option available)**

Sticky toffee pudding, toffee sauce, vanilla ice cream **V (VE and GF option available)**

Dark chocolate torte, chocolate soil, blackberry jel, orange sorbet, micro mint **V**

Baked cheesecake, raspberry, raspberry jel, candied pistachio, pistachio ice cream **V N**

Chef's selection of Yorkshire cheeses, in house chutney, grapes, celery, artisan biscuits, butter **V (GF available)** (£5 supplement)

Ice Cream and sorbet Selection

Please see your server for today choices

3 flavours of your choice

2 flavours of your choice

Vegan options available

V = Vegetarian VE = Vegan GF = Gluten free N = Contains nuts

After Dinner Drinks

Hot Drinks

Speciality Coffee £4.20

Irish Coffee £8.70

Yorkshire Tea £3.50

Speciality Tea £3.80

Night Cap

Espresso Martini £12.50

French Martini £12.50

Remy Martin V.S.O.P. £6.00

Taylor's Ruby £5.00

Baileys £5.50

Disaronno £5.00

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