



house menu

starters

courgette and sorrel soup **£4.65**

smoked salmon and whitby crab roulade
with cucumber jelly & dill crème fresh **£6.25**

confit of rabbit terrine with red grape chutney **£5.50**

pan fried chicken livers in brandy
on toasted brushetta with mango and chilli sauce **£5.45**

warm salad of pancetta and chorizo with 2 pears, advocado and conference, topped
with toasted pine nuts **£5.25**

roasted vine tomato filo tart with goats cheese, tapenade and pesto **£4.95**

main

grilled sword fish steak on a salad nicoise **£14.95**

pan seared sea bass fillets
on a roasted red pepper & olive risotto with a lemon beurre blanc **£14.95**

chunks of cornfed chicken breast marinated with lemon juice , tarragon & sun dried
tomatoes
pan-fried and finished with cream **£13.45**

rack of yorkshire lamb
with fondant potatoes, red onion marmalade and mint scented jus **£16.25**

6oz fillet steak cheeseburger in foccaccia bread with grilled cherry vine tomatoes, chunky
chips and red onion marmalade **£12.50**

8oz fillet steak with pate, wild mushroom & brandy sauce
served with tomatoes and chunky chips **£17.95**

fresh tagliatelle in a red pesto dressing
with char-grilled vegetables topped with crème fraiche **£9.95**

desserts

£5.50

vanilla panacotta with summer fruits

homemade raspberry ripple & vanilla cheesecake with vanilla ice cream

hot chocolate & lavender fondant with clotted cream

spiced pineapple fritters with coconut ice cream

gooseberry crumble with custard

yorkshire cheese selection of cheese with celery & grapes

all the above dishes may contain nuts
all weights are approx before cooking