

1 COURSE – £16.50

2 COURSE – £20.50

3 COURSE – £24.50

STARTERS

Mushroom Soup

Homemade bread

Smoked Chicken Salad

Dressed leaves - raspberry vinaigrette

Grilled Halloumi Stack

Mediterranean vegetable ratatouille – balsamic reduction

Smoked Salmon & King Prawn Salad

Dressed rocket leaves – prawn Marie rose

Duck Liver Mousse

Homemade red onion chutney – toasted sour dough

MAINS

Roast Sirloin of Beef

Yorkshire pudding – roast potatoes – seasonal vegetables - pan gravy

Roast Pork Loin

Stuffing – roast potatoes – Yorkshire pudding - seasonal vegetables - pan gravy

Beef Burger

Hand cut chips – brioche bun – smoked apple wood cheese

Nut Roast

Roast potatoes – Yorkshire pudding – seasonal veg - gravy

Tagliatelle

Wild Mushroom – tarragon & cream sauce

Corn-fed Chicken Breast

Roast potatoes – seasonal veg – Yorkshire pudding – red wine jus

Pan Fried Salmon

Tender stem broccoli – samphire & shellfish veloute – new potatoes

DESSERTS

Dark Chocolate Brownie

Peanut soil – salted caramel ice cream

Cheesecake of the Day

Crème Brulee of the Day

Selection of Ice Cream / Sorbets

Duo of Cheese

Ribblesdale goats - Duke of Wellington blue

Please inform a member of our team of any specific dietary requirements or allergies. Head Chef – Daniel Sung.

Thank you, we appreciate your custom.