

1 COURSE – £17.95

2 COURSE – £21.95

3 COURSE – £25.95

STARTERS

Soup of the Day

Served with freshly baked 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

Roasted potatoes – Yorkshire pudding – seasonal vegetables – pan gravy

Tagliatelle

Wild Mushrooms – tarragon & cream sauce

Corn-Fed Chicken Breast

Roasted potatoes – seasonal vegetables – Yorkshire pudding – red wine jus

Pan Fried Salmon

Buttered new potatoes – samphire & shellfish veloute – tender stem broccoli

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 – Tom Marr.

Thank you, we appreciate your custom.