

TABLE D'HOTE MENU

£34.95

STARTERS

Posh Prawn & Crayfish Cocktail

With King Prawns, Baby Gem, Crispy Bread & Marie Rose

Chefs Soup of the Day

With Crispy Croutons and Bread Roll (V)

Pressing of Free-Range Pork & Wild Duck

Baby Leeks, Toasted Pistachio, Sultana Chutney, Apple Puree & Crusty Bread

Mount Pleasant Mature Cheddar Cheese Soufflé (V)

MAIN COURSES

Supreme of Chicken

With Crispy Potato's, Smoked Bacon & a Wild Mushroom Sauce

Pan Seared Seabass

With a Lentil Du Pay Ragout, wilted Black Kale, Pancetta & Crispy Potatoes (GF)

Polenta, Spring Onion & Parmesan Sausage

With Chargrilled Artichoke & a Tomato, Butter bean & Herb Ragout (V)

8oz Sirloin Steak

With Roasted Field Mushroom, Tomato Chunky Chips & Peppercorn Sauce

£2.95 Supplement

DESSERTS

Warm Maple Pecan Tart

Condensed Toffee Sauce & Salted Caramel Ice Cream (V)(N)

Taste of Chocolate

Warm Chocolate Pudding, Dark Chocolate Mousse & a White Chocolate Sauce (N)(V)

Blood Orange Pannacotta

Pomegranate, Spiced Roasted Plums & Glazed Figs (GF)

Local Yorkshire Cheeseboard

Served with 3 Yorkshire Cheese's, Homemade Malt Loaf
& Chutney, Grapes & Apple

£2.25 Supplement

COFFEE & MINTS