



TABLE D'HOTE MENU

£34.95

STARTERS

King Prawn Salad

With Coldwater Prawns, Baby Gem, Marie Rose Sauce & Toasted Sourdough

Chefs Soup of the Day (V)

With Crispy Croutons and Crusty Bread Roll

Pressing of Duck Leg & Free Range Chicken

Smoked Duck Breast, Hass Avocado, Mango, Spring Onion & Hoisin Dressing

Mount Pleasant's Vintage Cheddar Cheese Soufflé (V)

MAIN COURSES

Pan Seared Fillet of Seabass (GF)

With Confit Chorizo, Rainbow Chard, Roast Fennel and Bouillabaisse Sauce

Chicken Supreme (GF)

Buttered Savoy Cabbage, Leek & Wensleydale,
Thyme Fondant & Port Wine Reduction

Beetroot & Feta Arancini (V)

With Garden Herb Cream, Baby Spinach, Broad Bean & Coriander Shoots

Chargrilled 8oz Sirloin Steak (GF)

With Grilled Tomato, Flat Cap Mushroom, Hand Cut Chips
& Cracked Peppercorn Sauce

£4.95 Supplement

DESSERTS

Steamed Lemon Sponge (V)

With Clotted Cream Ice Cream & Rum Spiked Golden Sultanas

Crème Brulée (V) (N)

Forced Yorkshire Rhubarb Compote & Ginger & Macadamia Nut Biscuit

Damson Cheesecake (V)

Apple Calvados Sorbet & Mint Apple Syrup

Speciality British Cheeseboard (N)

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

£2.95 Supplement

COFFEE & MINTS