

## ***Appetiser***

<i>Plump Italian Queen Olives</i>	<b>£2.95</b>
<i>Plump Italian Olives and Sun blushed Tomatoes</i>	<b>£3.25</b>

## ***Starters***

<b><i>Chefs Homemade Soup of the Day</i></b> ©	<b>£5.50</b>
--	--------------

<b><i>King Scallops</i></b> ©	<b>£8.25</b>
<i>Award winning Black Pudding Puree &amp; Celeriac remoulade</i>	

<b><i>Home Cured Salmon Gravalax</i></b> ©	<b>£7.95</b>
<i>With Pepper and Anchovy Vinaigrette &amp; Warm Walnut Bread</i>	

<b><i>Red Pepper Tart</i></b> (v)	<b>£6.50</b>
<i>Served with Roquette &amp; Basil Salad and Oven Dried Tomatoes</i>	

<b><i>Gressingham Duck Breast</i></b> ©	<b>£7.95</b>
<i>Thinly Sliced breast on a Herb and Hazelnut salad with boozy Black Cherries and Kirsch Vinaigrette</i>	

<b><i>Mount Pleasant Yorkshire Cheese Soufflé</i></b> (v)	<b>£6.25</b>
<i>Served Plain,</i>	
<i>or with your choice of Spinach &amp; Smoked Bacon</i>	<b>£7.25</b>
<i>or Sun Dried Tomatoes</i>	<b>£6.95</b>

<b><i>Homemade Chicken Liver Pate</i></b>	<b>£5.95</b>
<i>Served with Toasted Brioche and Apple Chutney</i>	

<b><i>North Atlantic Prawn Salad</i></b>	<b>£6.95</b>
<i>Served on a bed of lettuce with a Honey and Mustard Dressing</i>	

(v) Vegetarian (g) Gluten Free (c) Connoisseur

*Please advise us of any special dietary requirements and we will do our best to help. All our dishes are prepared freshly on the premises from local produce and we cannot guarantee the absence of trace elements.*

## *Mains*

<b><i>Crispy Wild Rice Risotto</i></b> (v) (g) <i>With Carrot Papperdelle, Pepper Brunoise &amp; a Chive Beurre Blanc</i>	<b>£14.95</b>
<b><i>Round Green Farm Yorkshire Venison</i></b> © <i>Cutlet, Sausage &amp; Liver, Fondant Potato &amp; Roasted Root Vegetables and Black Truffle Jus</i>	<b>£22.50</b>
<b><i>Seven Hills Oven Roast Lamb Rump</i></b> © <i>Served with Mini Lancashire Hotpot, Buttered Savoy Cabbage &amp; Baby Carrots</i>	<b>£19.75</b>
<b><i>Braised Yorkshire Pork Belly and King Scallops</i></b> <i>Slow Cooked Pork Belly with Cauliflower Puree &amp; A Sherry Vinegar Jus</i>	<b>£18.95</b>
<b><i>Open Saffron Ravioli of Tiger Prawn &amp; Monkfish Tail</i></b> © <i>With Thai Spiced Coconut Cream</i>	<b>£22.50</b>
<b><i>Roast of the Day</i></b> <i>Served with Traditional Accompaniments</i>	<b>£12.95</b>

*All of our Main Courses come as complete dishes*

(v) Vegetarian (g) Gluten Free (c) Connoisseur

*Please advise us of any special dietary requirements and we will do our best to help.  
All our dishes are prepared freshly on the premises from local produce and we cannot  
guarantee the absence of trace elements.*

## Grills

*All of our Beef is air hung for a minimum of 21 days*

<b>8oz Fillet Steak</b>	<b>£24.95</b>
<b>8oz Sirloin Steak</b>	<b>£19.95</b>
<b>Free Range Chicken</b>	<b>£15.95</b>

*All of our grills are served with your choice of:  
House Salad, Fat Cut Chips or today's Potato Dish*

### Side Orders

Onion Rings	£2.25
Fat Cut Chips	£2.25
Garlic Slices	£2.25

### Sauces

Peppercorn, Port & Stilton
Garlic & Herb, Parsley &
Butter
<b>£2.00</b>

## Fish Dishes

### **Catch of the Day** ©

*Priced Accordingly*

*Each day we have fresh quality fish available. To ensure the finest product we purchase limited quantities which sell out quickly:  
Please see our specials board, or ask your waiting staff for availability.*

### **Homemade Thai Crab Fish Cakes** £12.50

*With Lime & Coriander Creme Fraiche, New Potatoes & Salad*

### **Beer Battered North Sea Plaice** £12.95

*Mushy Peas & Chunky Chips, Fresh Tartare Sauce*

### **Crispy Skin Salmon** £13.50

*With lemon butter and steamed vegetables*

(v) Vegetarian (g) Gluten Free (c) Connoisseur

*Please advise us of any special dietary requirements and we will do our best to help.  
All our dishes are prepared freshly on the premises from local produce and we cannot guarantee the absence of trace elements.*

## Desserts

<b>Mango Crème Fraîche</b> <i>Spiced Pineapple &amp; Honeycomb Biscuits</i>	<b>£6.95</b>
<b>Rhubarb Buttermilk</b> <i>Warm Rhubarb &amp; Custard Cake with Rhubarb Ripple Ice Cream</i>	<b>£6.95</b>
<b>Caramelised Pear, Mascarpone &amp; Ginger Tart</b> <i>With Toasted Almond Ice Cream</i>	<b>£6.95</b>
<b>Hot Blackberry Roly Poly</b> © <i>Served with Bramley Apple Curd, And English Custard</i>	<b>£6.95</b>
<b>Classic Chocolate Fudge Cake</b> <i>With Whipped Cream</i>	<b>£4.95</b>
<b>Dessert of the Day</b>	<b>£5.25</b>
<b>Hot Dessert of the Day</b>	<b>£5.25</b>
<b>Baked Yorkshire Curd Cheese Cake</b> <i>With Pear Compote with Pouring or Clotted Cream</i>	<b>£6.95</b>
<b>Yorkshire Cheese Board</b> <i>With traditional crackers, Celery sticks, Grapes And Homemade Chutney</i>	<b>£7.50</b>

(v) Vegetarian (g) Gluten Free (c) Connoisseur

*Please advise us of any special dietary requirements and we will do our best to help.  
All our dishes are prepared freshly on the premises from local produce and we cannot  
guarantee the absence of trace elements.*