

# 450

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## above

**\* Denotes dishes included in 3 courses for £25**

### Starters

**Whitby crab and raisin samosas**

**with watercress, avocado & coriander dip and dill dressing 8.00**

**Black pepper and mustard seed pastrami**

**with spiced pickle cauliflower, red wine baby onions, rocket and truffle balsamic (GF) 7.50\***

**Freshly made soup of the day**

**with handmade bread and whipped Henderson's butter (V) 6.00 \***

**Goat's cheese beignet fritters**

**with radish, spring onions and honey dressing (V) 6.50 \***

**Duck liver parfait**

**with spring onion and orange & sesame seed crackers 8.00**

### Mains

**Organic chicken smoked and coalfired**

**Sweet potato and sour cream mash, roast barbecue and plum ketchup (GF) 17.50**

**Venison loin**

**With peas, spinach and a parmesan baked hunter's pie 18.00**

**Pan cooked, paprika salmon fillet**

**With smoked salmon ravioli, butternut sauce and pickled clams (GF) 16.50 \***

**Pork loin steak**

**With chive creamed potatoes, barley and wild mushroom cream sauce (GF) 17.00 \***

**Potato spinach and chick pea curry**

**With roast and fried curried cauliflower (GF) (V) 16.50 \***

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### Sharing dish for two

**20oz Pan handle steak with duck fat fondant potatoes, cauliflower parmesan fritters, courgettes, tomatoes and diane sauce 45.00**

### Steaks

**8oz rump 17.00    8oz sirloin 18.50    8oz fillet 24.00**

**All served with chips, onion ring, tomato and mushrooms**

**Blue – sealed on the outside, room temperature in the centre**

**Rare – very pink, very juicy, warm centre**

**Medium rare – pink, very juicy, warm centre**

**Medium – still pink, juicy, hot centre**

**Medium well – slightly pink, not as juicy, hot centre**

**Well done – not pink, hot centre**

### Sauces

**All 2.50 each**

**Béarnaise – butter, egg yolks, white wine vinegar & herbs**

**Peppercorn – black peppercorns & cream**

**Diane – butter, mushrooms, shallots & cream**

**Blue cheese – blue cheese & cream**

### Sides

**All 2.50 each**

**Rocket and truffle balsamic, chive mash, hand cut chips, onion rings, buttered peas & beans, house salad**

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### Desserts

**Apple and caramel tartin**  
with apricot ice cream 6.50 \*

**Rhubarb and pistachio frangipani tart**  
with rhubarb ice cream and crème anglaise 6.50

**Dark chocolate fondant**  
with black cherry sauce and white chocolate ice cream 6.50\*

**Vanilla panna cotta**  
with strawberry salad, strawberry sorbet and sweet balsamic (GF) 6.00 \*

**Cheese board**  
served with chutney, biscuits, celery and apple 9.00  
Please see staff for today's cheese selection  
(to include in 3 for £25 supplement 4.00)\*

**Coffee and Truffles**  
handmade chocolate truffles served with your choice of tea or coffee 3.20