

# 450

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## above

3 courses for £28\*

### 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) (GF\*) 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

Smokey Organic chicken  
Sweet potato and sour cream mash, roast barbecue and plum ketchup (GF) 17.50

Venison haunch  
With peas, spinach and a parmesan baked hunter's pie 19.50 (sup £2)\*

Pan cooked, paprika salmon fillet  
With smoked salmon ravioli and butternut sauce 16.50

Pork loin steak  
With chive creamed potatoes, Perl barley, and wild mushroom cream sauce (GF) 17.00

Potato spinach and chick pea curry  
With roast and fried curried cauliflower (GF) (VE) 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  
price 45.00

For all allergens and intolerances please see a member of staff

We only serve the best quality local sourced Yorkshire beef provided by our local butchers

#### Steaks

8oz sirloin £18.00    8oz ribeye 19.50    8oz fillet 26.00

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 (V) 6.50

Rhubarb and pistachio frangipani tart  
with rhubarb ice cream and crème anglaise (V) 6.50

Dark chocolate fondant  
with black cherry sauce and white chocolate ice cream (V) 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

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