

Sample - Table D'hote Menu

Creamed swede, mature cheddar and horseradish soup.

*Confit rabbit, toasted cumin and fennel seed hazelnuts, Cox's apple and
sultana coleslaw.*

Warm Wensleydale and beetroot tartlet, wholegrain mustard and sage shortcrust, winter leaves.

Fresh mussels and clams, garlic, shallots, Scrumpy cider and garden herbs, home-baked sour-dough bread.

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*28 days matured dry hung North Yorkshire fillet steak, red onion marmalade,  
Blacksticks blue cheese, leek and potato mash, buttered seasonal greens.*

*£10.95 supplement*

*Trio of Dales lamb, lamb cutlet, minted lamb shoulder miniature hot pot, seared liver,  
pickled red cabbage, roasted garlic and shallot puree, stock reduction pan jus.*

*Medallions of pork fillet, smoked pancetta, pear and Swaledale blue cheese and walnut  
crumble, Savoy cabbage, Jerusalem artichokes, Perry cream.*

*Roasted free range chicken, salsify, puy lentils, thyme,  
rich port and prune sauce, parsnip crisps.*

*Pan seared monkfish cheeks, smoked trout and haddock, potatoes, spinach, roasted red  
pepper, and coconut sauce, lime and coriander salsa.*

*Wild mushroom and chestnut pearl barley 'risotto' sweet port and orange reduction,  
white truffle oil, rosemary tuile.*

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£27.95 Inc VAT

Menu changes daily