

Starters

Soup of the Day £5.95 (vegan)

Pan Seared Pigeon Breast Rossini, Foie Gras, and Madeira Jus £8.95

Twice Baked Yorkshire Blue Souffle with Endive Salad and Sweet Pickled Walnuts £7.95

Blow Torched fillet of Mackerel with Micro Herb Salad, Pink Grapefruit and Orange Salsa £8.95

Truffled Goats Cheese with Walnut Pesto, House Pickles, Scorched Red and White Endive with Parma

Ham Shard £8.25

Mains

Herb Crusted Cod with Chunky Ratatouille, Tomato Essence and Herb Oil £19.95

Flash Roast Rump of Lamb Sliced over Moroccan Style Couscous with Fresh Pomegranite £22.95

Venison Cushion Steak with Heritage Mixed Roasted Beets, Pomme Purree and Venison Jus £22.95

Seabass Caesar Salad with Crispy Croutons and Grated Parmesan £19.95

Wild Mushroom Wellington with Summer Truffle and Tomato Provençale Sauce £18.95

Dishes from The Grill

10oz Sirloin Steak £23.00

8oz Secret Steak £24.00

8oz Fillet Steak with Bearnaise Sauce £29.95

Served with Skinny Fries, Tomato & Field Mushroom with a sliver of Merlot, Garlic, 'Maitre D'

(£1.50 Supplement)

Sides

Parmesan & Truffle Fries	£4.25	Skinny Fries	£2.95
Buttered New Potatoes	£2.95	Seasonal Vegetables	£2.95
Chunky Chips	£2.95	House Salad	£2.95

Desserts

Classic Stick Toffee Pudding with Toffee Sauce, Yorvale Vanilla Ice cream and Sticky Dates £7.50

Raspberry and White Chocolate Parfait with Vanilla Sable Biscuit and Raspberry Sorbet £7.95

Dark Chocolate Ganache Cake with Kirsch Soaked Cherries and Cherrie Sorbet £7.95

Flambéed Peaches with Lemon Thyme and Yorvale Vanilla Ice Cream £7.50

Selection of Yorkshire Cheeses with Sweet Onion Marmalade and Biscuits £8.50