

Starters

Soup of the Day £5.95 (V)

Pigeon and Foie Gras Rossini with Fresh Truffle and Madeira Jus £9.95

Twice Baked Cheddar and Chive Soufflé with Endive Salad and a Fig Compote £8.50

Citrus Cured Salmon with Scorched and Compressed Cucumber £8.25

Seared Red Bream served with a Fennel and Lemon Salad with Herb Oil £8.25

Mains

Duo of Lamb served with Boulangère Potatoes, Lamb Jus, Baby Vegetables and a Green Herb Emulsion  
£22.95

Asian Style Pho Noodle Broth with Pak Choi, Broccoli and Spring Onions £17.95 (V)

Truffled Gnocchi served with a Mushroom Velouté and Wild and Pickled Mushrooms £18.95 (V)

Turbot, Mussel, Clam and Tiger Prawn Broth in a Rich Saffron Bouillabaisse £21.95

Flash Roast Duck Breast, Hoisin and Five Spice Sauce served with Celeriac Puree and Broccoli Florets  
£22.95

The Staveley Classics

Steak and Ale Pie served with Mashed Potato or Chips, Seasonal Veg and Gravy £14.95

Fish Pie served with seasonal vegetables and studded with Steamed Mussels £15.95

Fish and Chips served with a Classic Garnish of Mushy Peas, Tartare Sauce, and a Wedge of  
Lemon £13.95

Trio of Cumberland Sausages with Creamy Mash and Caramelised Onion Gravy £11.95

Staveley Burger served in a Toasted Brioche Bun with Tomato Relish, Cheddar Cheese, Skinny  
Fries and House Salad (Add Bacon for £1 Supplement) £14.95

Dishes from The Grill

10oz Sirloin Steak £24.95

8oz Secret Steak £24.95

8oz Fillet Steak with Béarnaise Sauce £29.95

Chateaubriand for Two with Bearnaise Sauce £54.95

All Served with Skinny Fries, Tomato & Field Mushroom

Homemade Flavoured Butters - Merlot, Garlic or 'Maître D' (£1.50 Supplement)

Sauces – Yorkshire Blue Cheese, Peppercorn or Diane (All £3.00)

Sides

Parmesan & Truffle Fries	£4.50	Skinny Fries	£3.50
Buttered New Potatoes	£3.50	Seasonal Vegetables	£3.50
Chunky Chips	£3.50	House Salad	£3.50

Staveley Children's Menu All £7.95

Mini Haddock and Chips with Garden Peas

Homemade Chicken Breast Goujons, coated in Crispy Panko Breadcrumbs with Garlic Mayonnaise

Sun Blushed Tomato Pasta with a Mini Side Salad and Parmesan

Crispy Calamari with Lemon Mayonnaise and Side Salad

Desserts

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream £7.50

Honey Roasted Peaches served with Granola, Vanilla Cream and Peach Sorbet £7.95

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

Dark Chocolate Torte with a Walnut and Hazelnut base served with Raspberry Sorbet £7.95

Vanilla Cream Parfait with a Strawberry Gel with Strawberry Sorbet and Granola £7.50

Vegan Desserts available on request