



Note - Dinner menu changes every day and there is always more than 1 gluten free option at each course .

Please book in advance and notify us of your dietary requirements.

DINNER MENU FOR SUNDAY 24th April 2016

FIRST COURSE

TROUT - Smoked trout pate with mixed pickles & toasted ciabatta

PORK - Slow cooked maple glazed belly pork with sharp apple puree, black pudding & port

PEA SOUP - Cream of pea & nettle soup topped with cremefraiche (GF)

MUSHROOMS - Cream of garlic mushrooms topped with melted Swaledale cheese (GF)

SECOND COURSE

CHICKEN - Home smoked chicken breast wrapped in pancetta with creamed leeks & thyme jus (GF)

VENISON - Roasted venison topside with juniper turnip & classic Cumberland sauce (GF)

HADDOCK - Peroni beer battered haddock with mushy peas, tartar sauce & chips

SALMON - Herb crusted salmon with black olive cous cous & cherry tomato salsa

ONION - Baby onion & beetroot tart tartan with rocket, radish & parmesan salad

THIRD COURSE

RHUBARB CRUMBLE - Forced Yorkshire rhubarb topped with hazelnut crumb served with vanilla ice cream (N)

PROFITEROLES - Profiteroles with dark chocolate filled with whipped cherry cream

ICE CREAM SORBETS - Selection of homemade ice creams or sorbets (N)

FRUIT SALAD - Classic fresh fruit salad with a choice of cream or ice cream (GF)

FOURTH COURSE

A selection of local cheese from the board with homemade chutney, grapes & biscuits

FIFTH COURSE

Sumatra coffee, Yorkshire tea or infusions with homemade petitfours

Gluten free (GF) Contains nuts (N)

37.50per person