

Cafe . Bistro . Bakery

'Our menu is divided into Small & Big Plates, treat them as Starters & Main or just dishes to share as you please'

## **Nibbles**

Bread & Butter OR Oil & Balsamic (V) £2.50 Asian Brawn, Miso Mayo £2.75 (GF) Heritage Tomato Crostini (V) £3.50 Sedbergh Ham, Anchovy £3.50 (GF)

## **Small Plates**

3 Hares Blood Cake & Local Duck Egg £6.95 (GF)
Twice Baked Goats Cheese Souffle, Truffle & Pine (V,N) £5.95 (GF)
Whitby Crab Bhaji & Curry Sauce £7.50 (GF)
Coffee Cured Stone Bass, Yoghurt, Cucumber & Sweet Cicely £7.50 (GF)
Monkfish, Ham Hock, Peas & Cured Duck Yolk £7.95 (GF)
Asparagus Tart, Crispy Beef Tendon & Roasted Yeast £7.50

## **Big Plates**

Wild Rabbit & Black Pudding, Slow Roast Carrot, Lovage & Broad Beans £16.50 (GF) Wild Yorkshire Sea Trout, Clams, Jersey Royals, Asparagus & Lemon Verbena £17.95 (GF) Herdwick Hogget, Woodland Mushrooms, Peas & Jack By The Hedge £16.50 (GF) Sweet Potato, Asparagus, Heritage Tomato Salsa & Peas (V) £12.95 Wild Lakeland Venison, Radish, Wild Garlic & Curd Cheese £15.95 (GF) Tamworth Pork Loin & Belly, Cabbage, Rhubarb & Pink Purslane £16.50 (GF)

## Afters All £5.50

Chocolate Brownie Soil, Baked Yoghurt, Blueberry & Wood Sorrel (GF)
Pistachio Cheesecake, Banana Sorbet
Milk Ice Cream, Rhubarb, Sweet Cicely & Gingerbread (GF)
Almond Millefeuille, Raspberry & Coffee (N)
Sticky Toffee Pudding, Real Ale Ice Cream
Cheese Board-£7.00 (See Wine List for Dessert Wines & Ports)

Please see server for any dietary requirements.... (N) Nuts (V) Veggie