

WHILE YOU WAIT ...

Homemade Focaccia (VE) £6.50

olive oil and balsamic

Homemade Flatbreads (VE) £6.50

hummus

STARTERS

Broccoli and Stilton Soup (V)

focaccia

Lamb Dumpling

lamb broth, soft herbs, broad beans and wild garlic

Crispy Hens Egg (V)

chervil butter asparagus, pickled shallot gel, smoked rapeseed powder, white onion puree

Torched Mackerel

rhubarb, compressed apple, pickled fennel, buttermilk and lemon sorrel sauce

MAINS

Chicken Breast

Nduja cronut and chicken butter, cashew nut and goats milk puree, cauliflower cous cous, fermented celeriac, verjus sauce

Halibut

watercress sauce, clams, peas, potato and baby onions, chive oil

Soft Herb Tagliatelle (V)

spinach, broad beans, burnt lemon, mascarpone and goats curd

Lamb Neck Fillet

greens, lamb belly bacon, black garlic ketchup, wild garlic, lamb fat hash brown and lamb sauce

GRILL

All served with a blue cheese rarebit mushroom, slow roasted tomato chutney, onion rings and triple cooked chips

Cumberland Pork Sausage Ring	**Supplement £2.00**
8oz Ribeye Steak	**Supplement £8.00**
8oz Sirloin Steak	**Supplement £7.00**
Lemon, Garlic and Herb Chicken Breast	**Supplement £5.00**

*Why not add a sauce to your steak for £2.95 - Choose from Peppercorn, Blue Cheese or Red Wine Jus
Make your grill main a Surf & Turf, by adding Garlic Prawns- £5.00*

SIDES

Homemade Triple Cooked Chips	£4.50
Skin on Fries	£4.00
Skinny Fries, Truffle Oil and Parmesan	£5.00
Onion Rings	£3.75
House Salad	£3.50
Mixed Vegetables	£3.50

DESSERTS

Poached Rhubarb

aerated vanilla anglaise, puff pastry and rhubarb mousse, lemon verbena

Banoffee Pie

pecan parfait, smoked whiskey and chocolate jelly

Toasted Popcorn Parfait

passionfruit and genoise sponge

Selection of Cheese and Biscuits

*pickled celery, seasonal chutney, grapes, fruitcake and quince jelly**Supplement £5.00***

2 Courses for £28 or 3 Courses for £34

****All-inclusive packages will carry a surcharge for some menu items that are ordered. Please see prices above****

***Vegan & GF Options Available, please see a member of the team**

TO FINISH

*If you have any **allergies** or specific **dietary** requirements, please inform a member of the team when placing your order and our chefs will do their best to cater for your needs.*

(V) – Vegetarian

Liquor Coffee <i>Freshly ground coffee with a choice of liquor, topped with cream</i>	£7.50
Cappuccino <i>A double espresso, topped with hot milk and foam</i>	£4.00
Latte <i>An espresso shot topped with hot milk and a thin silky layer of foam</i>	£4.00
Hot Chocolate <i>Cocoa mixed with hot milk and foam. Why not add a baileys</i>	£4.50
Espresso <i>Coffee in its purest form, short, strong and full flavoured</i>	£2.75
Pot of Yorkshire Tea <i>Alternative tea's may be available</i>	£3.60

Please note this menu is only available until 31st May 2025