



main meal 17.00
 2 courses 25.00
 3 courses 30.00

Starters

Pressed ham terrine

Piccalilli, celeriac remoulade, soft boiled egg, mustard dressing

Fresh figs with shaved Parmesan

fresh figs, pickled brambles, honey and nuts, crispy chickory salad

Smoked salmon mousse

Warm cheese scone, beetroot and horseradish salad

Slow cooked pork belly

caramelised peanut and chilli dressing, Asian consommé, Pomelo salad

Hot-smoked chicken and Pancetta

orange and shaved fennel salad, Caesar dressing

Roast tomato, lentil and chilli soup

grilled Paneer cheese, Naan bread

Mains

Char-grilled Wolds lamb, Welsh goats cheese

Charred lamb rump, goats cheese gratin, heritage vegetables, rhubarb and mint, Shrewsbury sauce

Seared duck breast & duck confit

Celeriac and garlic puree, bramble and game sauce

Slow cooked Wolds beef featherblade

extra-mature beef cooked for 14 hours, roast vegetables, red wine sauce

Char-grilled beef Pave steak

char-grilled extra mature Pave steak, vine tomato confit, roast mushroom, Harrogate blue cheese sauce- served medium rare

Seafood Bouillabaisse

Mixed seafood, tomatoes and saffron potatoes, garlic mayo

Wild mushroom lasagna

garlic roast mushrooms, tomato confit, butternut squash veloute

All served with crushed potatoes, potato gratin or goose-fat chips. All our beef, pork and lamb comes from Wolds Select butchers.

Desserts

Sticky toffee apple pudding

calvados and apricot glaze, double cream

Banoffee Pie

bananas, toffee, candied pecans and chocolate

Rhubarb and custard Pavlova

Yorkshire rhubarb, Mascarpone & candied almonds

Cheese and biscuits

Mature cheddar, Yorkshire Blue, Camembert, celery, grapes and chutney

Ruby Port

4.95

Dessert wine

5.95

Extras

all 3.50

Mixed olives

Green and black olives, olive oil, herbs and sun-dried tomatoes

Potato gratin

Creamy potatoes, baked with garlic and herbs

Crushed new potatoes

with fresh herbs and butter

Seasonal vegetables

Glazed seasonal vegetables with fresh herbs

Goose-fat chips

Chunky, hand-cut chips cooked in goose fat

Seasonal salad

Dressed baby leaves, mixed salad vegetables

Mixed bread

warm bread and butter