

## Á La Carte Menu

## **Starters**

Bread Selection £8.50
Balsamic & Olive Oil, Black Olive Tapenade, Hummus, Salted Butter

Celeriac, Apple & Cider Soup £9.00 Herb Oil

Chicken Liver Parfait £9.50 Red Onion Chutney, Toasted Donker Bread

Butternut Squash & Sage Risotto £10.00 Herb Oil, Parmesan

> Black Pudding Scotch Egg £10.00 Mustard Cream Sauce, Pickled Granny Smith

Prawn Cocktail £11.00 Iceberg Lettuce, Tomato, Cucumber, Marie Rose Sauce

Moules Mariniere £12.00
Mussels, Garlic, White Wine, Shallots, Cream

Tempura Tiger Prawns £12.00 Crispy Vegetable Salad, Ponzu Sauce, Sesame Seeds

Baked Whole Camembert £14.00 (For 2 Sharing) Crudités, Apple & Red Onion Chutney, Toasted Sourdough Sticks

Seafood Platter £15.50 Mini Prawn Cocktail, Tempura Tiger Prawns, Moules Mariniere

All starters are served with complimentary bread and butter

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you.



# Á La Carte Menu Main Courses

# Wild Mushroom Gnocchi £18.00 Parmesan Cream Sauce

Chicken, Leek, Ham Hock & Mushroom Pie £18.00 Slow Cooked Chicken Thigh, Cream Mustard Sauce, Puff Pastry, Creamed Mash

### Hole On The Toad £18.00

Wensleydale Pork & Black Pudding Sausages, Mustard Mash, Caramelised Red Onion & Red Wine Gravy, Yorkshire Pudding

# Battered Haddock & Triple Cooked Chips £19.50 Battered Haddock, Triple Cooked Chips, Tartare Sauce, Garden Peas

# Pan Roasted Chicken Breast £21.00 Leek & Cheddar Fondue, Pickled Shimeji Mushroom, Red Wine Mushroom & Lovage Sauce,

Leek & Cheddar Fondue, Pickled Shimeji Mushroom, Red Wine Mushroom & Lovage Sauce, Pomme Purée

# Steak & Black Sheep Ale Pie £21.00 Individual Short Crust Pastry Pie, Triple Cooked Chips, Black Sheep Ale Gravy

7oz French Onion Wagyu Burger £21.00 French Onions, Pancetta, Croque Monsieur, Lettuce, Tomato, Onion Rings, Brioche Bun, Triple Cooked Chips

# Pan Roasted Szechuan Duck Breast £27.00 Celeriac Purée, Confit Duck Leg & Plum Spring Roll, Potato Pavé, Red Wine Citrus Gastrique

# 8oz Moroccan Spiced Lamb Rump £28.00 Parsnip Purée, Harissa Hasselback Potatoes, Crispy Kale, Red Wine Jus

Pan Roasted Fillet of Cod £31.00

# Buttered New Potatoes, Fennel Soubise, Spiced Vadouvan Sauce , Shallot Bhaji $Fillet\ Steak\ Medallions\ £39.00$

Beer Battered Onion Rings, Triple Cooked Chips, Choice of Sauce: Garlic Butter, Peppercorn Sauce, Red Wine

## 7oz Fillet Steak £45.00

Celeriac Purée, Wild Mushroom Gratin, Triple Cooked Chips, Bordelaise Sauce

All main courses are served with complimentary mixed greens

### Sides

Triple Cooked Chips £4.50
Truffle & Parmesan Chips £5.50
Creamed Cabbage, Peas & Pancetta £5.50
Creamed Mash £4.50
Beer Batter Onion Rings £4.50
Cauliflower Cheese £5.50

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# Á La Carte Menu Desserts

Jam Roly Poly £9.00 Vanilla Cream Custard

Eton Mess £9.00
Raspberry Compote, Double Chocolate Brownie, Whipped Cream, Meringue

Sticky Toffee Pudding £9.50
Toffee Sauce, Clotted Cream & Honeycomb Ice Cream

Apple, Pear & Ginger Crumble £9.50 Vanilla Cream Custard

White Chocolate & Miso Creme Brûlée £9.50 Sesame Tuile, Raspberry Compote

Double Chocolate Brownie £9.50
Salted Caramel Sauce, Madagascan Bourbon Vanilla Ice Cream

### Baked Alaska £10.00

White Chocolate & Popcorn Ice Cream, White Chocolate Ganache, Raspberry Compote, Italian Meringue

## Cheeseboard £11.00

Biscuits, Apple, Celery, Red Onion Chutney Harrogate Blue Cheese Smoked Applewood Cheddar French Brie Charcoal Cheese

### Trio of Northern Bloc Ice Cream £8.50

Madagascan Bourbon Vanilla Rum & Raisin Chocolate & Sea Salt Black Treacle Sicilian Lemon Sorbet Peppermint Chip Clotted Cream & Honeycomb Ginger Caramel

# Vegan Ice Cream Selection

Chocolate and Blood Orange Raspberry & Rhubarb Vanilla

# Coffee & Mini Pudding £8.50

Choice of desserts:
Double Chocolate Brownie
Sticky Toffee Pudding
Raspberry & Chocolate Eton Mess

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