

Autumn Menu 2016

Starters

Field Mushroom Benedict £7.00

Crispy Hen Egg and a Parmesan Crisp.

Broccoli & Stilton Soup £6.50

Homemade Bread.

Carpaccio of Venison £8.00

Radish salad, Chestnut slices, celeriac puree.

Crab Tian £8.00

Rocket Salad, Lemongrass Aioli.

Main Course

Wild Tunstall Sea Bass £17.00

Crispy Kale, Pickled Cauliflower, Parmantier Potatoes.

Driffield Roast Duck Breast £15.00

Vanilla Mash, Plum Jus.

Root Vegetable Curry £14.00

Basmati Rice, Flatbread, Shallot Bhaji.

Local Pork Loin £15.00

Doreen's Yorkshire Black Pudding Bon Bon's, Fondant Potatoes, Orchard Jus.

Desserts

Sticky Toffee Apple Pudding £7.00

Salted caramel Ice Cream.

Chocolate & Hazelnut Tart £7.00

Coffee Ice Cream, Hazelnut Brittle.

Lemon Posset £7.00

Ginger Biscuit, Earl Grey soaked Prunes.

Baked Camembert £8.00

Sweet Chutney, Dipping Breads.

Food prepared and served fresh daily using only the finest locally sourced ingredients