

Fixed Price Dinner Menu

MAIN COURSE ONLY £20, TWO COURSES £25, THREE COURSES £29

STARTERS

Soup

Today's homemade soup with crusty bread and whipped butter

Beetroot

Goat's cheese, walnuts, poached pear, shallot purée

Black Pudding Hash

Breaded hen's egg, crackling, apple purée

MAIN COURSES

Local Venison

Haunch steak of local roe deer, roasted beetroots, tender stem broccoli, Dauphinoise potatoes, Port wine and blackberry jus

Fillet of Old Spot Pork

Medalions wrapped in cured bacon, sage and onion bon bon, glazed carrots' sautéed leeks, Guinness reduction

Scottish Salmon

Pan roasted fillet of salmon, lemon and black pepper crumb, prawn bisque, sautéed vegetables, fondant potatoes

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream, hazelnut praline

Tiramisu

Layers of creamy mascarpone sandwiched with coffee and liqueur soaked sponge fingers and finished with chocolate

Cheese and Biscuits

Lincolnshire poacher and Harrogate blue cheeses, chutney, grapes, biscuits