

Main Courses

Beef Main Courses

28 day aged Fillet of Beef, braised shallots, baby carrots, blackberry jelly & madeira jus
2016-£32.00/ 2017-£33.00

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Slow cooked brisket of beef, horseradish mash, diced root vegetables in a cooking liquor
2016-£19.50/ 2017-£20.50

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Rib of Beef on the Bone- a joint served to the table for you to carve served with a selection of seasonal vegetables, roast potatoes, Yorkshire puddings & a red wine gravy
2016-£26.00/ 2017-£27.00

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Steak & Brown Cow Ale Pie served with Little Mesters Wholegrain Mustard Mash, minted Mushy Peas & Hendersons Relish
2016-£17.50/ 2017-£18.50

Lamb Main Courses

Roast lamb rump with parmentiere potatoes, braised red onions and olives, rosemary jus
2016-£26.00/ 2017-£27.00

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Noisette of Lamb, on a bed of watercress, dauphinoise potatoes & a cranberry & redcurrant reduction
2016-£32.00/ 2017-£33.00

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Rack of Wortley Lamb served with a Rosemary Infused Fondant Potato & Fine Beans
2016-£32.00/ 2017-£33.00

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Slow Roasted Lamb Shank served with Root vegetable mash, green beans & a redcurrant reduction
2016-£26.00/ 2017-£27.00

Venison Main Courses

Haunch of Venison served on a bed of braised red cabbage & a potato rosti

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Rump of Venison with a Chocolate Sauce, carrot puree, wild mushrooms & roast celeriac

All Dishes 2016-£32.00/ 2017-£33.00

Pork Main Courses

Aromatic slow braised belly pork with tabbouleh salad, mint and lemon yoghurt

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Roast loin of pork, black pudding mashed potato, bramley apple puree and jus

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Slow cooked belly pork with braised red cabbage and Boston baked beans

All Dishes 2016-£18.95/ 2017-£19.95

Poultry Main Courses

Oven baked chicken breast stuffed with olives, soft herbs and gruyere with crushed new potato cake and sauce vierge

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Supreme of chicken stuffed with sage & onion with bubble and squeak potato cake, roasted carrots & a chicken jus

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Breast of chicken wrapped in pancetta on a bed of vegetable tagliatelle & a tarragon cream

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Earl grey marinated chicken with vanilla honey and sesame roasted root vegetables

All Dishes 2016-£17.50/ 2017-£18.50

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Gressingham Duck Breast served on a smoked bacon potato cake, braised red cabbage & a rich port sauce

2016-£26.00/ 2017-£27.00

Fish Main Courses

Baked salmon with garlic pomme puree, sun blush tomato pesto

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Oven baked salmon fillet, parsley new potato cake, pea puree and herb oil

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Fillet of Red Mullet with a Chemula marinade, herb & raisin cous cous and a lemon & mint dressing

All Dishes 2016-£17.50/ 2017-£18.50

Oven baked cod on a pea and parmesan risotto with dressed rocket and watercress, horseradish cream

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Pan Fried Fillet of Seabass served with a ratatouille, buttered new potatoes & a herb oil

2016-£21.00/ 2017-£22.00

Vegetarian Mains

Moroccan chickpea and vegetable tagine with beetroot flat bread

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Butter nut squash gnocchi with rocket salad and pesto

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Provencal vegetable tower with mozzarella and rocket

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Wild mushroom and artichoke tartin with shallot jam

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Butternut squash risotto with salad and onion salad

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Chestnut mushroom and filo tart with ginger tomato coulis, courgette linguini and toasted pine nuts

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Egg Plant, Gorgonzola & Thyme Lasagne with a Garlic & Thyme Tuille

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Warm Heritage Beets, Pink Grapefruit, Broad beans & a Tomato Jelly

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Apple , potato and yam casserole with coriander rice(vegan)

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Yellow curry of chickpea and potatoes(vegan)

All Dishes 2016-£17.50/ 2017-£18.50