

Starters

Vegetarian Starters

Asparagus, Poached Egg, Stilton Crumb & a Pesto Dressing
~
Heritage Tomatoes, Quinoa Breaded Camembert & a Balsamic Reduction
~
Pea and Mint Panna Cota with a Spring Onion & Pea Salsa
~
Parmesan Mousse with Seared Asparagus & a Parmesan Crisp
~
Hummus Fritters with a Spicy Tomato Jam
~
Wensleydale & Spring Onion Parfait with a Waldorf Chutney
~
Red Pepper Bavarois with a Tuscan Bread Salad
~
Yorkshire Blue Mousse with a Poached Pear Relish
~
Balsamic Beetroot, Roasted Red Onion Salad with Feta & Herb Croutons
~
Goats cheese and leek tart with red pepper and onion marmalade, mixed leaf

All dishes 2016- £7.95/ 2017- £8.95

Meat Starters

Tartare of Beef, Grated Horseradish on a bed of micro herbs & an English mustard dressing
~
Yorkshire pudding, rare roast beef & horseradish
~
Homemade Black pudding scotch egg with crispy bacon & mixed leaf
~
Roast field mushrooms, dry cured bacon, Yorkshire blue and a Henderson's relish reduction
~
Ham hock and caper terrine with Mesters piccalilli and salad
~
Corned beef terrine with potato and chive salad
~
Chicken liver parfait with plum chutney & melba toast
~
Slow cooked tea smoked chicken with crispy bacon salad, leek and walnut dressing
~
Soy and anise braised belly pork with celeriac remoulade and sweet chilli salsa

All dishes 2016- £7.95/ 2017- £8.95

Fish Starters

Ceviche of Scallop with a Chilli & Lime Salsa & a Micro Herb Salad
2016- £9.95/ 2017- £10.95

~

Tian of Whitby crab and smoked trout
2016- £9.95/ 2017- £10.95

~

Yorkshire Fishcakes with a minted pea puree
2016- £7.95/ 2017- £8.95

~

Delice of Teriyaki salmon with cucumber and spring onion salad, sweet chilli dressing
2016- £8.95/ 2017- £9.95

Soup Starters

Minted pea soup with herbal sippetts

~

Leek and potato soup with sultana and shallot flatbread

~

Spiced cauliflower soup with cumin flatbread

~

Celeriac soup with fig and apple bread

All dishes 2016- £5.95/ 2017- £6.95