

Starters

Soup of the Moment

Made with Fresh Market Produce
£6

Goats Cheese Croustade (v)

Red Onion Marmalade, Walnut Dressing
£7

Smoked Mackerel & Leek Salad

Pickled Radish, Tarragon Oil
£7

Slow Roast Belly Pork reared in Pateley Bridge

Black Pudding, Pineapple & Sage Risotto, Jus Roti
£7

Smoked Venison Salad

Scotched Quails Egg, Gooseberry Puree
£8

Chicken Liver Parfait

Black Grape Chutney, Chestnut Brioche
£8

Roast Sea Scallops

Fennel and Celery Salad, Gazpacho Sorbet
£10

All starters served with fresh rolls baked this morning

Side Orders

Mixed Salad with Grain Mustard Vinaigrette

£4

Hand Cut Chips

£3

Onion Rings in Beer Batter

£3

Selection of Steamed Vegetables

£3

Pomme Puree

£3

Mains

Fillet of Beef from Elmgrove Farm, Mirfield

Truffle Mash, Wild Mushroom & Baby Onion Cassoulet, Horseradish Foam
£25

Free Range Chicken Breast

Spinach, Sautéed Buttered Leeks, Pomme Parisienne, Truffle, Jus Roti
£15

Cannon of Rosemary infused Spring Lamb

Green Pea & Broad Bean Risotto, Pancetta, Lavender
£18

Maple Glazed Belly Pork

Fondant, Puree & Buttered New Season Turnips, Vanilla Foam, Apple
£16

Pan Fried Mackerel Fillet

Baby Beetroot Salad, Kohlrabi Remoulade, Tarragon Risotto
£15

Poached Fillet of Brill

Crab & Crayfish Salad, Chilled Vine Tomato Gazpacho, Pickled Fennel
£19

Baby Halibut poached in Cumin Butter

Curried Red Lentils, Toasted Pine Nuts, Coriander
£18

'Black Horse Brew' Beer Battered Whitby Haddock

Hand Cut Chips, Pea Puree, Tartare Sauce
£15

Vegetable Parcel (v)

Buttered Noodles, Glazed Carrots, Parsley Cream
£13

Pea & Broad Bean Risotto (v)

Golden Cross Goats Cheese, Poached Egg, Pea Shoots
£14

Prices include 17.5% VAT.

Service Charge is left to the discretion of our guests.