

DINNER MENU

Fixed Price Menu and Forthcoming Events

Fixed Price Menu

Mon–Sat 12pm–5pm, Mon–Fri 5.30pm–6.30pm

3 Courses £23.95, 2 Courses £18.95

Mon–Fri 6.30pm–9pm

3 Courses £27.50, 2 Courses £22.50

STARTER

Soup of the Day (V) (GF)

Using local market produce

Smoked Haddock Fishcakes

Hollandaise, Poached Quail Egg

Chicken Liver Parfait

Spiced Plums, Treacle Brioche

Puy Lentil Dahl (V)

Feta Samosa, Tomato & Spinach

MAIN COURSE

Slow Roast Topside of Beef (GF)

Mousseline Potatoes, Bourguignon Sauce

Petit Whitby Haddock

Hand Cut Chips, Mushy Peas

Wild Mushroom & Pearl Barley Risotto (GF) (V)

Parmesan Crisps

Black Horse Pie of the Day

Seasonal Vegetables

DESSERT

Chocolate Pudding

Whisky Cream, Espresso Syrup, Popcorn

British Cheeses

Artisan Biscuits, Homemade Chutney (£3 supplement)

Frozen Winter Fruit Parfait

Raspberry Sorbet, Brandy Snap

Forthcoming Events

Live Music in the bar 5pm

Sunday January 28th—Veasey Listening

Sunday February 25th—Mick Brown (TBC)

Sunday 25th March—James Norton

Monthly Quiz Night 8pm

Thursday 11th January

Thursday 8th February

Thursday 8th March

and then every 2nd Thursday in the month

£2 per person including supper

Wednesday 31st January

Rum Tasting & Tapas

£25 per person

Wednesday 14th February

3 Course Valentine's Dinner

£39.50 per person

Why not stay over from £79.50 per person including the Valentine's Dinner, Bed & Full English Breakfast