

STARTERS

Hand dived East coast scallops, pea puree, crisp Yorkshire ham, toasted hazelnuts
(£2.50 supplement)

Roast butternut squash soup, parmesan beignet

Smoked salmon tartar, deep fried hens egg, shallot and caper salad (£2.50 supplement)

Chicken and duck liver parfait, Cranberry chutney, toasted brioche

Deep fried Golden Cross goat's cheese, marinated beetroot, apple, sorrel,
pistachio nuts

MAINS

Roast fillet of beef, white truffle mash, Chantenay carrots, Black Sheep ale gravy
(£5 supplement)

Roast breast of Gressingham duck, baked beetroot, Alsace cabbage, fondant potato
and red wine pickled apples

Herb crusted fillet of Hartlepool landed Halibut, parsnip puree, chestnuts,
ceps and red wine sauce

Roast loin of wild venison, rosemary Pomme Anna, swede and carrot mash, braised onion
and thyme sauce (£3 supplement)

Pickled Wild mushroom and onion marmalade tart, shallot purée, aged parmesan

DESSERTS

Iced coffee parfait, amoretti biscuits

Vanilla cheesecake with mulled berries

Hot chocolate fondant, orange and Cointreau ice cream
(please allow 15 minutes)

Apple and cinnamon doughnuts, caramel custard, vanilla ice cream

Selection of British cheeses (£2.50 supplement)

Coffee and homemade petit fours £2.50

2 course £23.50 3 course £29.50