

STARTERS

Herb crusted fillet of halibut, carrot puree, squid ink sauce (*£2 supplement*)

Terrine of calves liver and foie gras, with apple and grape chutney

Whitby oak smoked salmon tartare, deep fried truffled hens egg, radish salad
(*£2 supplement*)

White onion soup, charcoal oil and nutmeg

Creamed Golden Cross goats cheese, marinated beetroot, apple and sorrel

MAINS

Roast fillet of Grassington beef, thyme mashed potato, stock pot vegetables,
bone marrow and red wine sauce (*£5 supplement*)

Baked fillet of cod, mustard mash, parsley, broad beans and bacon

Roast breast of Gressingham duck, fondant potato, root vegetables

Roast loin of wild venison with butternut squash, beetroot, pickled apples and braised
red cabbage (*£3 supplement*)

Wild mushroom and fondant onion tart with spinach, thyme and walnut

DESSERTS

Iced cappuccino parfait, amoretti biscuits

Warm pistachio and apricot frangipane, vanilla and brandy ice cream

Vanilla cheesecake with spiced fruit compote

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

Selection of cheeses (*£2.50 supplement*)

Coffee and homemade petit fours **£2.50**

2 course £23.00 3 course £29.50