



Starters

Ham hock terrine served with piccalilli and crusty bread.

Roast red pepper & tomato soup with a mini tin loaf and garlic croutons.

Ravioli pomodoro mozzarella on a bed of mixed leaves.

Mango & brie parcels with sweet chilli dip.

Smoked salmon mille feuille with side salad, capers, and dill.

Mains

Tuscan style pan-fried salmon with sun-dried tomatoes, new potatoes and season vegetables.

Turkey ballottine served with pigs in blankets, roast potatoes, carrots, sprouts, stuffing balls and rich onion red wine gravy.

Luxury chestnut roast served with roast potatoes, creamy mash, carrots, sprouts and red onion and onion gravy.

Harty winter burger with a melted brie topper, cranberry sauce and a pig in blanket topped.
Served with chunky chips and slaw.

Winter pie (ask for choices) served with vegetables and rich red wine gravy. With the choice of creamy mash or chunky chips.

8oz sirloin steak served with roast potatoes, vegetables, onion rings and rich red wine gravy.
(Additional £3 charge)

Desserts

Cinnamon waffle served warm with caramelised banana and homemade cinnamon and vanilla ice cream.

White chocolate and clementine cheesecake with a ginger biscuit.

Burnt orange crème brûlée with a ginger biscuit base.

Trio of cheese: Yorkshire blue, brie and mature cheddar served with Yorkshire chutney and crackers.

2 courses £27

3 courses £35

