

Main Courses

Yorkshire's Finest

Rack of Wortley Farm Lamb Served with Rosemary Infused Mash, Fine Beans and a Cooking Liquor
£29.95

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Haunch of Round Green Farm Venison Served on a bed of Braised Red Cabbage with a Potato Rosti
£29.95

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Steak and Brown Cow Ale Pie, Wholegrain Mustard Mashed Potatoes, Mushy Peas & Henderson's Relish
£18.50

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Roast Chicken Supreme Stuffed with Wensleydale & Spinach, served with a Fondant Potato, Tender Stem Broccoli & a Green Herb Salsa
£18.50

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Slow Roast Belly Pork, Bubble and Squeak Potato Cake, Glazed Apple & a Sage and Cider Sauce
£19.95

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Loin of Whitby Landed Cod on a Bed of Bacon Lardons, Sautéed Onions & Fondant Potato
£21.95

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Barnsley Chop, with Dauphinoise Potatoes, Glazed Heritage Carrots and a Mint & Redcurrant Jus
£29.95

The Best of British

28 Day Aged Fillet of Beef, Braised Shallots, Baby Carrots, Blackberry Jelly & a Madeira Jus
£29.95

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Slow Cooked Brisket of Beef, Horseradish Mash, Diced Root Vegetables in a Cooking Liquor
£20.50

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Roast Lamb Rump with Parmentiere Potatoes, Braised Red Onions and a Rosemary Jus
£22.50

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Noisette of Lamb, on a Bed of Watercress, Dauphinoise Potatoes and a Cranberry & Redcurrant Reduction
£29.95

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Slow Roasted Lamb Shank served with Root Vegetable Mash, Green Beans & a Cooking Reduction
£20.50

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Roast Loin of Pork, Black Pudding Mashed Potato and a Bramley Apple Puree
£19.95

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Supreme of Chicken Stuffed with Sage & Onion with a Fondant Potato, Roasted Carrots & a Chicken Jus
£18.50

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Breast of Chicken Wrapped in Pancetta on a Bed of Vegetable Tagliatelle & a Tarragon Cream
£18.50

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Gressingham Duck Breast served on a Smoked Bacon Potato Cake, Braised Red Cabbage & a Rich Port Sauce
£22.50

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Oven Baked Salmon Fillet, Parsley New Potato Cake, Pea Puree and a Herb Oil
£18.50

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Oven Baked Cod on a Pea & Parmesan Risotto Topped with Rocket and Watercress and Finished with a Horseradish Cream
£21.95

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Pan Fried Fillet of Seabass Served with Ratatouille, Buttered New Potatoes & a Herb Oil
£21.95

Vegetarian Main Course Options

Wild Mushroom & Thyme Parcel

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Hearty Italian Five Bean Cassoulet

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Broccoli & Yorkshire Blue Pie

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Lemon & Asparagus Risotto

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Moroccan Chickpea Tagine Served with Homemade Beetroot Flatbread

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Roast Pepper & Goats Cheese Tian

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Sweet Potato Gnocchi Served with a Rosemary & Walnut Butter

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Homemade Falafel Served with Wild Rice, Cool Riata and a Warm Pitta Bread

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Halloumi & Pesto Stuffed Aubergine on a Bed of Mixed Leaf

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Pea & Mint Arancini on a Pea & Broadbean Salad