

Starter

Soup of the Day £5.50 V GF

Pan fried Goats Cheese, Candied Cashew Nuts and dressed Salad Leaves £7.50 V

Grilled Avocado filled with Zesty Jalapeno Hummus £7.50 GF V

Melon, Raspberry and Sorrel Sorbet, Basil Oil and Mozzarella Kebab £6.95 GF, V

Creamy Garlic Mushrooms topped with Feta Cheese £7.50 V GF

Pan Fried Queenie Scallops and Chorizo topped with Parmesan Cheese £8.50 GF

Greenland Prawns, Avocado, Soft Boiled Egg and Marie Rose Sauce £8.50 GF*

Black Pudding and Chorizo Hash, Grilled Cheese and Fried Egg £7.50

Chicken Liver and Garlic Pate, Plum and Ginger Chutney, Crusty Bread £7.50

Main Course

Vegetarian

Squash and Beetroot Wellington, Melted Yorkshire Blue Cheese £16.50 V

Vegetable Shepherd's Pie, Chive and Parmesan Mashed Potato £16.50 V

Fish

Salmon Cod and Prawn mornay £17

Hake fillet, Cajun Crumb and Sweet Potatoes £20

Pan Fried Seabass Fillet, Celeriac Puree, Buttered Mashed Potato and Parmesan Crisp £20 GF

Roasts

Roast Sirloin of Beef, Creamed Horseradish and Yorkshire Pudding £17.50 GF*

Farm Assured Loin of Pork, Apple Sauce and Savoury Stuffing £16.50 GF*

Free Range Chicken, Sage Stuffing £16.50 GF*

Roast Swaledale Lamb with Minted Gravy £17.50 GF*

A Slice of Beef, Lamb and Pork £19 GF*

Bedale pork Sausages, Yorkshire pudding, Homemade Gravy, Vegetables and Potatoes £15 GF*