



Dinner Menu

To Start

Salmon

Poached Salmon Rillet with Dill Crème Fraiche, Roasted Salmon Filo Parcel with Tangy Lemon Chutney,
Smoked Salmon Roulade with Pea Shoot Salad

£7.85

Beef

A Rosemary and Black Pepper Carpaccio of Beef served with Wild Rocket, Parmesan and Extra Virgin Olive
Oil

£8.25

Asparagus

Char Grilled Asparagus Spears served with Hollandaise

£5.40

Spring Roll (v)

Stir Fried Vegetable and Toasted Cashew Nut Spring Roll with a Sweet Chilli dipping sauce

£5.50

*(Inclusive dinners are entitled to £24.50 per person towards the cost of your evening meal. Guests are
welcome to 'mix and match' between menus)*

*(n) Contains nuts or traces of nuts, due to the presence of nuts in our restaurant there is a possibility that traces of
nuts may be found in any of our items. (v) Denotes vegetarian dishes.*



To Follow

Monkfish

Pan Seared Monkfish wrapped in Parma Ham served with Lemon and Thyme Risotto and a Red Wine Jus

£22.45

Haddock

Roast Thai Spiced Haddock Fillet served with Sticky Rice, Bok Choi and a Thai Curry Sauce

£15.55

Pork

Confit Belly Pork served with a Jacket Potato Fondant, Spiced Pear and Cider Jus

£11.75

Tagine (v)

Vegetable Tagine served with a herb cous cous, onion fries and Saffron yoghurt

£12.20

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To Finish

Baklava

Honey and Mixed Nut Baklava served with Sweet Greek Yoghurt

£6.50

Delice de Cassis

Served with Crème Anglaise and Almond Tuille

£6.50

Apple

Warm Apple Tart Tatin with Vanilla bean ice cream and a Caramel Syrup

£6.50

Pimms

Pimms Jelly with Strawberry served with a cucumber and lemon Sorbet

£6.50

Tea, Coffee and infusions

Please ask your waiter for our selection of Twinings teas and infusions

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York Ham

Pressed York Ham and Parley Terrine served with a Sweet Mustard Dressing and Spring Vegetable Salad

£6.00

Black Pudding

Lishmans of Ilkley Black Pudding and Baby Red Chard Salad topped with a Poached Hens Egg

£6.40

To Follow

Beef

Feather blade of Beef Braised in Rudgate Brewery's Battle Axe Ale, served with Creamed Potatoes, Buttered Curly Kale and Cooking Liquor

£13.00

Chicken

Corn fed Chicken and Shepherds Purse Yorkshire Blue Cheese Roulade served with a dressed Spring Vegetable Salad

£16.00

To Finish

Yorkshire Duo

Warm Apple and Wensleydale Crumble and Iced Yorkshire Rhubarb Parfait

£6.50

Yorkshire Curd

A Yorkshire Curd Tart served with Brown Bread Ice Cream

£6.50

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From The Grill and Side Orders

Char Grilled Rib Eye Steak

£24.00

Garlic and Thyme Marinated Chicken

£16.00

Char Grilled Tuna Marinated in Chilli and Coriander

£17.00

All Grill items are served with Hand Cut Chunky Chips, Grilled Tomato and Portobello Mushroom

Side Orders and Sauces

Tossed House Salad

Chunky Chips

Seasonal Buttered Greens

Market Fresh Vegetables

Sautéed New Potatoes

Hollandaise Sauce

Red Wine jus

Peppercorn Sauce

Sauce Dianne

All Side Orders and Sauces are £2.95 per item

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