



MENU

~ Starters ~

Homemade Soup of the Day, Crunchy Croutons

Crispy Battered Calamari Rings, Baby Leaf, Citrus Mayonnaise

Brie, Pine Kernel, Parma Ham, Baby Leaf Salad, Herb Oil

Dovetail of Cantaloupe Melon, Berry Compote, Mango Sorbet

Warm Salad of Bacon, Potato, Mushrooms and Black Pudding with a Whole Grain Mustard Cream Sauce and Pea Shoots

~ Main Course ~

Confit of Duck Leg,
Thyme Fondant Potato, Braised Pak Choi, Classic Orange Sauce

Lightly Grilled Cod Loin,
Sautéed Potatoes, Sautéed Broccoli and Sugar Snaps, Sauce Vierge

Oven Roasted Pork Fillet,
Herb Roast Potatoes, Glazed Carrots, Red Wine Reduction

Chargrilled Chicken Supreme,
Hassel Back Potatoes, Sautéed Vegetables, Dijon Cream Sauce

Oven Baked Herb Crusted Salmon,
Roasted Vegetables, Parmentier Potatoes, Green Herb Oil

Roast Vegetable Penne Pasta,
Tossed in a Goats Cheese Cream, House Salad

Filey Bay Dressed Crab,
New Potato Salad, Dressed Leaves, Lemon Dressing
(Supplement £5.00)

Seared Glaves of Brompton 10oz. Sirloin Steak,
Sautéed Flat Cap Mushrooms, Scorched Plum Tomatoes, Hand Crafted Potato Chips
(Supplement £5.00)

Add a Sauce – £3.50 each

Rich Red Wine | Creamy Peppercorn | Blue Cheese & Red Onion | Garlic & Wild Mushroom

*We are committed to sourcing local produce whenever possible.
Our meat is from Glaves of Brompton, our poultry from T.Soanes & Son of Middleton on Wolds,
and our seafood from H.G.Lovitt Fish and Shellfish Merchant of Filey*



~ Dessert ~

Summer Berry Cheesecake, Crushed Honeycomb and Blackcurrant Sorbet

Tarte au Citron, Raspberry Puree, Lemon Crème Fraiche

Chocolate and Raspberry Tart with White Chocolate Sauce

Fresh Fruit Platter, Honey Citrus Dressing, Lemon Crème Fraiche

Selection of Yorkshire Ice Creams & Sorbets

Cheeseboard with Celery, Grapes and Assorted Biscuits*
(£5.00 Supplement)

Main Course £15.00 per person

2 Course £21.25 per person

3 Course £27.50 per person

Freshly Brewed Coffee or Tea - £2.75

Dessert Wine	£5.00 (100ml)
Ports from	£3.00 (50ml)
Brandy from	£4.00 (35ml)
Malt Whisky from	£5.00 (35ml)
Liqueurs from	£4.25 (35ml)

Food Allergies and Intolerances

Information about Allergenic Ingredients for our Menu Options can be obtained by request from any member of staff

We make every effort to avoid the use of genetically modified ingredients.

Dishes may include nuts which can cause anaphylactic shock