



DINNER MENU

- STARTERS -

Chef's Homemade Soup of the Day – 6.00
Herbed croutons, crusty bread roll

White Lodge Prawn Cocktail – 9.00
Brandy marie rose sauce, Filey crab toastie

Pear, Caramelised Walnut Salad – 8.00
Baby leaf and Yorkshire blue cheese, yoghurt dressing

Ham Hock – 7.00
Tarragon mayonnaise, rocket salad, pickled beetroot, apple-soaked raisins

Pan Fried Chicken Liver – 7.00
Creamy mushroom brandy sauce, sourdough

Shetland Mussels – 7.00
Leek & white wine cream sauce

- MAINS -

Pan Fried Sea Bass – 17.00
Sautéed green vegetables, new potatoes, garlic and herb butter

Pork Fillet wrapped in Parma Ham – 18.00
Fondant potato, honey glazed carrots, apricot jus

Pan Fried Calves Liver – 17.00
Cream potato, roast celeriac, crispy onion, and veal jus

Pan Roasted Barnsley Chop – 20.00
Mash potato, pea puree, green beans, baked herb tomato, salsa verde

Yorkshire Wolds Supreme of Chicken – 17.00
Chicken velouté, wild mushrooms, mash potato, carrot batons

Dressed Crab Salad – 19.00
New potatoes & garlic mayonnaise

Beetroot Risotto – 14.00
Goats cheese, watercress

8oz Fillet Steak – 28.00
Sautéed onions and mushrooms, baked herbed tomato, hand crafted potato chips

10oz Sirloin Steak – 23.00
Sautéed onions and mushrooms, baked herbed tomato, hand crafted potato chips

Sauces - 3.00
Rich red wine | Creamy peppercorn | Blue cheese & red onion

Extra Vegetables - 3.00

Food Allergies & Intolerances: Information about allergenic ingredients for our menu options can be obtained by request from any member of staff. Dishes may include nuts which can cause anaphylactic shock