



WHITE LODGE  
— FILEY —

STARTERS

Chefs' Carrot & Coriander Soup

White Lodge Prawn Cocktail

Game Terrine Pate, Tomato Chutney, Sourdough

Cod Goujons, Homemade Tartare Sauce, Salad Garnish

Stilton Brulée, Rocket Salad, Hazelnuts, Sourdough

MAINS

Roast Topside of Yorkshire Reared Beef

Yorkshire pudding, roast pan gravy, roast potatoes

Roast Pork with Crackling

Yorkshire pudding, roast pan gravy, roast potatoes

Roast Turkey

Yorkshire pudding, stuffing ball, roast pan gravy, roast potatoes

Wold Top Gold Beer Battered Cod

Garden peas, homemade tartare sauce, rustic chips

Tuna Loin

Tomato Sauce, sundried tomatoes, olives & roast potatoes

Tagliatelle

Truffled chestnut mushroom sauce, fried wild mushrooms, crispy kale

All main meals served with seasonal vegetables

Main course      £15

Two courses      £20

Three courses      £25

The above menu should be read as indicative only NOT GOSPEL, the prices were correct on the 1st March 2022.  
Our chef will add or subtract dishes to add variety for those who dine with us every week.  
We DO NOT purchase any products from Glaves Butchers.



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## PUDDINGS

### Chocolate Brownie

Chocolate sauce, caramel & honeycomb ice cream

### Coconut Rice Pudding

Fruit compote

### Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

### Baked Vanilla Cheesecake

Spiced apple compote, vanilla ice cream

### Crème Brule

Blood orange sorbet, sand biscuits

Selection of Yorkshire Yorvale ice creams or sorbets, café curl

### Cheeseboard of the month

(3.00 supplement)

### Quicke's Clothbound Mature Cheddar

Our favourite cheddar by a country mile. They should know how to make a good cheese having been at it since 1540. Handcrafted using milk from their own grass-fed cows and matured for 15 months. Rich, buttery with an outstanding depth. Brothy to grassy to caramel notes.

### Inglewhite Sheeps

A pleasant sheep's milk cheddar hand made on the farm in Inglewhite with locally sourced ewe's milk.

### Flatcapper Northern Brie

White mould ripened cheese made with pasteurised Yorkshire cow's milk. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience.

Bronze winner at the 2018 World Cheese Awards.

### Yorkshire Blue

This hand-crafted blue cheese has a buttery texture and a creamy taste.

A rich, altogether softer and more delicate cheese than Stilton.

This blue cheese is made to the Roquefort method.

## DRINKS

Coffee with homemade fudge *from* 3.00

Liqueur coffee 7.00

Cognac *from* 4.75

Malt Whisky *from* 5.50

Liqueurs *from* 4.00