



## MOTHER'S DAY

### Starters

Thai carrot, coconut & coriander soup, warm bread & unsalted Yorkshire butter (V, VG, GFA)

King prawn & crayfish cocktail, buttered sourdough (GFA)

Smooth chicken liver pate, butter crust, red onion chutney, garlic & thyme crostini

Smoked duck breast, plum compote, rocket, orange gel (GF)

Crab & lemon arancini, chilli aioli

“Selle Du Cher” Goats cheese, nibbed walnuts, roasted beetroot, rocket (GF)

### Main Courses

Topside of prime 35 day dry aged Yorkshire beef (served pink), red wine gravy

Herb roasted breast of turkey, sage & red onion stuffing, red wine gravy

Roasted pork loin (crackling on), sage & red onion stuffing, red wine gravy

Homemade three nut roast, sage & red onion stuffing, meat free gravy (V, Vegan available, GFA)

***All above are served with herb roasted potatoes, Yorkshire pudding, carrot & swede mash & buttered seasonal vegetables.***

*(V/GF/VE gravy & Yorkshire pudding available upon request)*

Battered East coast haddock, twice cooked chips, mushy peas, homemade tartare sauce, lemon

Grilled sea bass fillet, sauté new potatoes, wilted spinach, vine tomato sauce (GF)

“The Black Angus Burger” 8oz prime beef steak patty, Monterey jack cheese, grilled bacon, burger sauce dill pickle, skinny fries & coleslaw

Smoked haddock, spring onion & garden pea risotto (GF)

Spinach, chickpea & potato curry (mild), lemon rice, flatbread (VG, GFA)

### Desserts

Homemade chocolate tart, crushed candied nuts, dairy free peanut butter ice cream (GF, VG)

Classic vanilla crème brûlée, homemade shortbread (V, GFA)

Sticky toffee pudding, homemade butterscotch sauce, butter toffee ice cream (V)

Blackberry & apple crumble tart, vanilla custard (V)

Mixed trio of Yorvale Ice cream, chocolate straw (V, GF)

Chocolate brownie, chocolate sauce, caramel honeycomb Ice cream (V)

Selection of three local cheeses  
seedless grapes, chutney, Thomas Fudge's biscuits (GF oatcakes available)

Two courses - £34.00    Three Courses - £39.00

