

Father's Day

Starters

Yorkshire leek & potato soup, warm bread, unsalted Yorkshire butter (V, VG, GFA)

King prawn & crayfish cocktail, Bloody Mary sauce, buttered brown bread (GFA)

Crispy duck gyoza, Hoi Sin sauce, Asian salad

Roulade of gravadlax, chargrilled red pepper & baby spinach, sauce vierge, petit salad (DF, GF)

Chargrilled halloumi & mediterranean vegetable skewer, rocket, beetroot pearls, beetroot coulis (GF, V)

Grilled spicy Yorkshire chorizo, chicory salad, chive crème fraiche (GF)

Black truffle butter crusted smooth chicken liver parfait, garlic & thyme crostini, spiced fruit chutney (GFA)

Main Courses

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

Honey glazed roasted loin of gammon, sage & red onion stuffing, red wine gravy

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

'The Inn Trio' a slice of Beef, Pork & Gammon, sage & red onion stuffing, red wine gravy

Baked three nut roast, sage & red onion stuffing, meat free gravy (V, VEA, GFA)

All above are served with herb roasted potatoes, Yorkshire pudding, whole honey roasted carrot & buttered seasonal greens (V/GF/VE gravy & Yorkshire pudding available upon request)

Chargrilled 8oz Yorkshire reared flat iron steak, grilled vine tomatoes, portobello mushroom, twice cooked chips

Grilled East Coast seabass, sauté new potatoes, wilted spinach, plum tomato sauce (GF)

Beer battered East Coast haddock, Yorkshire caviar, twice cooked chips, homemade tartare sauce, lemon

'The Daddy Black Angus Burger'

8oz Angus beef steak patty, smoked Applewood cheese, grilled bacon, burger sauce, dill pickle, skinny fries & coleslaw

Korean BBQ slow braised belly pork rib, flatbread, Asian salad, Gochujang crème fraiche, crispy fried onions

Desserts

Chocolate & salted caramel tart, chopped roasted nuts, dairy free salted caramel ice cream (VE, GF)

Classic vanilla crème brûlée, homemade shortbread, summer berry compote (V, GFA)

Homemade bread, butter & marmalade pudding, vanilla custard

Jam roly poly cheesecake, raspberry coulis, vanilla custard drizzle, raspberry dust

Selection of three Yorkshire cheeses

seedless grapes, chutney, Thomas Fudge's biscuits (GF oatcakes available)

Two Courses - £31.00 Three Courses - £38.00

Available Sides

Cauliflower cheese £4.25

Truffle cauliflower cheese £4.95

Pigs in blankets (5) £4.95

ALLERGEN INFORMATION

Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces.

As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION GF gluten friendly | GFA gluten friendly available | V vegetarian | VA vegetarian available | VE vegan

| VEA vegan available | DF dairy free | DFA dairy free available |

**HAPPY
FATHER'S
DAY**

