



MOTHER'S DAY

Starters

Roasted plum tomato & red pepper soup, gremolata, warm bread & unsalted Yorkshire butter (V, VE, GFA)

King prawn cocktail, marie rose sauce, crispy gem lettuce, focaccia (GFA)

Ham hock, smoked chicken & pancetta terrine, red onion chutney, crostini (DF, GFA)

Duck gyoza, spring onion & hoi sin dip, Asian slaw

Roulade of oak smoked salmon & crayfish, watercress, horseradish aioli (GF)

"Selle Du Cher" Goats cheese, nibbed walnuts, roasted beetroot, rocket (V, GF)

Main Courses

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

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

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

Herb roasted Yorkshire reared leg of lamb, sage and red onion stuffing, red wine gravy (DFA)

"The Inn Trio" a slice of three different roasted meats, sage & red onion stuffing, red wine gravy (DFA)

Three nut roast, sage & red onion stuffing, meat free gravy (V, VE, DF, GFA)

***All above are served with herb roasted potatoes, Yorkshire pudding,
honey roasted carrot & buttered seasonal vegetables (DFA)***

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

Breaded Whitby wholetail scampi, twice cooked chips, garden peas, homemade tartare sauce, lemon

Grilled East Coast seabass, sauté new potatoes, red onion & spinach, Provençale sauce (GF, DFA)

8oz rump steak, grilled garlic portobello mushroom, cherry vine tomatoes, house fries or twice cooked chips (GF, DFA)

Spinach, wild mushroom & garden pea risotto (V, GF)

Chargrilled halloumi & roasted vegetable skewer, flatbread, nut free pesto, mango chutney, coriander salad (V, VE)

Desserts

Lemon & lime cheesecake, whipped vanilla cream

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

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

Pear & ginger crumble tart, vanilla custard (V)

Mixed trio of Yorvale sorbets, fresh berries (V, GF, DF)

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

Selection of three Northern cheeses

Yorkshire brie – Lancashire bomber - Endeavour

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

Two courses - £39.00 Three Courses - £49.00

