

**2<sup>nd</sup> April 2017**

**Sunday Set Price Menu**

**3 courses £29 2 courses £23**

Gordal Reina Olives	£4.00
Spanish Boquerones	£4.60
Devils on Horseback	£4.60
Josper roasted Chorizo	£4.60
Moorish Pork skewers	£4.60
To share 3 nibbles (2-4 people)	£10.00

Huntsham Middle White rustic pork terrine  
with green tomato chutney

Roast Sirloin of Aberdeenshire beef, Yorkshire pudding,  
fresh horseradish, duck fat roast potatoes,  
seasonal vegetables

Yorkshire rhubarb & stem ginger crumble,  
vanilla ice cream

**Dishes subject to change**

A bowl of homemade bread rolls with butter are complimentary with main meals (extra bread bowl for two £1.95)

French onion soup with Hafod cheese toastie £7.50

Fricasse of Saint Georges mushrooms, lamb sweetbread, wild garlic & tarragon £8.50

Yellison goats' cheese brul e with golden beetroot & hazelnuts £7.50

Loch Duart organic salmon cured with North Cove oak aged vodka, pickled cucumber,  
beetroot & potato salad £8.95 (Try with chilled North Cove oak aged Vodka £3.00 25ml)

Roast hand dived Orkney scallops, slow cooked fennel, anchovy & lemon oil £12.50

Mocetta (Italian Cured Beef) shaved fennel, grilled artichokes & rocket £9.50

Roast monkfish, Italian monk's beard, saut ed Pink Fir Apple potatoes with shallots & salsa verde £24.95

**Simply Grilled Cornish Fish, Wild Garlic Butter or Gribiche Sauce and two side dishes:**

Fillet of Hake £16.95 Fillet of Cod £16.95 Whole Dover Sole £29.95

Baked fresh goat's cheese & spinach tart, saut ed trevise, beetroot reduction, chives & wild garlic £16.95

Cotswold White chicken breast with Josper roast celeriac, buttered leeks, chicken & truffle sauce £17.50

Overnight roast Huntsham Middle White pork shoulder, cider braised white cabbage, crispy garlic & rosemary  
potatoes, Bramley apple sauce £17.95

Roast Sirloin of Aberdeenshire Beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes  
& seasonal vegetables £18.95

**Sides:** Triple cooked chips £3.95 Creamed potato £3.95 Buttered Yukon Gold heritage potatoes £3.95

Honey & mustard roasted parsnips £3.95 Spring cabbage & lardo £3.95

Cavolo Nero with confit garlic £3.95 Glazed Chantennay carrots £3.95

Pear, gorgonzola & walnut salad £3.95 Baby leaf salad with house dressing £3.95

**For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present  
in our dishes, please speak to a member of the service team.**

**Some of our dishes take longer to cook, do let us know if you are in a hurry**

## **Puddings & sweet wines (75ml); cheese & port**

Classic Amalfi lemon tart, Neal's Yard Dairy crème fraîche £7.25 ('The Welder' Chenin Blanc £5.80)

Blood orange posset, blood orange compote & almond shortbread £7.50 (Cascinone Moscato Passito Palazzina'£5.80)

Caramelised pineapple tart, cardamom ice cream & vanilla anglaise £7.25 (Grange Neuve Monbazillac £5.00)

Michel Cluizel salted chocolate & coffee delice, rum crème fraiche £8.25 (Elysium Black Muscat £5.80)

Caramelised apple Eton Mess with Calvados cream £7.25

Homemade ice creams; vanilla, chocolate, stem ginger, cardamon £1.75 a scoop

Homemade sorbet: mango £1.75 a scoop

Mexican vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £7.50

## **Artisan Cheese Selections £8.95**

### **British & Irish cheese from Neal's Yard Dairy, oatmeal biscuits and damson cheese:**

Durrus – unpasteurised washed rind cow's milk cheese Co Cork, Ireland

Hafod – organic pasteurised cow's milk cheese hand made by the Holden family, Llangybl nr Lampeter

Stichelton - traditional unpasteurised blue, cow's milk cheese from Welbeck Estate, Nottinghamshire

### **French cheese from Premier Cheese, water biscuits and Confit de Pinot Noir:**

Chabichou du Poitou – pasteurised goat's milk cheese, Poitou-Charentes

Reblochon de Savoie AOC – unpasteurised wash rind cow's milk cheese, Rhone-Alpes

Bleu des Basques – pasteurised, semi-firm ewe's milk cheese, from Midi – Pyrenees

### **Italian cheese from Filippo Volpe, water biscuits and chestnut honey:**

Taleggio – traditional soft cow's milk cheese aged in caves, Valtaleggio, Lombardy

Toma del Pastore – unpasteurised cow's milk cheese, Genoa, Liguria

Gorgonzola Dolce DOP – soft creamy pasteurized cows milk cheese from Novara, Piedmont

### **Recommended wine to have with cheese**

2012 Chateau Laville, Sauternes £8.95 (75ml)

### **For a light sweet refreshing end to a meal try:**

2013 Moscato D'Asti, Contero Strevi, Piedmont, Italy 5.5% alc £5.95 (125ml)

### **Port by the glass (75ml)**

Quinta do Infantado LBV 2011 £5.50

Krohn Colheita Tawny Port 2001 £6.50

Croft Quinta da Roeda Vintage Port 2002 £6.50

### **Coffee- Musetti Paradiso with chocolate cookies**

Cappuccino, Regular or Decaffeinated (free refills) £3.00

Espresso £1.80

Latte £3.20

Homemade Orange Truffle, Amaretto Macaron, Passion fruit jelly £3.00

### **Taylor's of Harrogate Teas with chocolate cookies**

English Breakfast or Earl Grey, Chamomile, Peppermint or Green tea & Jasmine £3.00