

May 2017 Sample Menu

Gordal Reina Olives	£4.00
Spanish Boquerones	£4.60
Devils on Horseback	£4.60
Josper roasted Chorizo	£4.60
Hummus with cracker bread	£4.60
Finocchiona Salami	£4.60
To share 3 nibbles (2-4 people)	£10.00

Sunday Set Price Menu

3 courses £29 2 courses £23

Rustic Huntsham free range Middle white pork terrine,
vegetables a la greque & toast

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

Warm Bakewell tart, vanilla ice cream

Dishes subject to change

All our food is prepared when you order, some dishes do take longer than others, please do let us know if you are in a hurry and equally if you would like to take your time.

Our aim is for you to enjoy a meal in a relaxed and informal atmosphere.

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

Cauliflower soup, Montgomery's cheese rarebit £7.50

Globe artichoke & Amalfi lemon salad, Marcona almonds, honey & thyme dressing £7.95

Salad of smoked haddock, pickled cucumber, watercress, crème fraiche & dill £7.95

Plough black pudding, poached egg, hollandaise sauce & crisp pancetta £7.95

Paleta de Bellota Iberico (acorn fed ham shoulder) with rocket, oven dried tomato £11.50

Roasted fillet of Turbot, buttered spinach, mussel & shellfish chowder & coriander £23.50

Simply Grilled Day Boat Cornish Fish with Herb Butter or Tartare Sauce and two side dishes:

Fillet of Hake £16.95 Fillet of Plaice £19.95 Whole Lemon Sole £19.95 Whole Dover Sole £29.95

Spilman's asparagus tart, wood roast red peppers, sautéed spinach, aubergine & caper salsa £16.95

Slow cooked Huntsham pork shoulder, braised savoy cabbage, Bramley apple sauce, potato rosti,
red wine & sage sauce £17.95

Roast Merrifield duck breast, salt baked celeriac, grilled baby leeks, duck & thyme sauce £18.50

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 Jersey Royal potatoes £3.95

Cauliflower cheese £3.95 Hispi cabbage & lardo £3.95

Spinach – buttered or creamed £3.95 Josper roast crushed celeriac £3.95

Beetroot salad, yoghurt & mint £3.95 Baby leaf salad, 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.

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

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

Gariguetto strawberry & white chocolate mousse, almond shortbread,
strawberry sauce £8.95 (Cascinone Moscato Passito 'Palazzina' £5.80)

Coffee & praline parfait, hazelnut meringue & coffee anglaise £7.25 (Liqueur Muscat £5.50)

Michel Cluizel chocolate, orange & caramel tart, clotted cream, chocolate sauce £8.25 (Quady Orange Muscat £5.00)

Classic crème brulee £7.25 ('The Welder' Chenin Blanc £5.80)

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

Homemade sorbet: raspberry £1.75 a scoop

Tahitian vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £7.75

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 from Co Cork, Ireland

Isle of Mull Cheddar – traditional unpasteurised cow's milk cheese from Isle of Mull

Colston Bassett Stilton – traditional pasteurised blue, cow's milk cheese, Nottinghamshire

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

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

Morbier – unpasteurised semi soft cow's milk cheese, Morbier, Franche-Comté

Bleu des Basques – pasteurised, semi-firm ewe's milk cheese, 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 pasteurised cows milk cheese, 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 Crasto 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 Rum Truffle, Amaretto Macaron, Passion Fruit Jelly £3.00

Taylors of Harrogate Teas with chocolate cookies

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