

## December 2018

### Sunday Set Price Menu

3 courses £29 2 courses £23

Gordal Reina Olives	£4.50
Spanish Boquerones	£5.00
Marinated Beef Skewers, pickled pink ginger	£5.00
Josper roasted Chorizo	£5.00
Devils on Horseback	£5.00
Finocchiona Salami	£5.00
To share 3 nibbles (2 people)	£11.50

Salad of plough hot smoked salmon, watercress, pickled radish, crème fraîche & chives
Roast Sirloin of dry aged Angus beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes, seasonal vegetables
Sticky toffee pudding, toffee sauce, vanilla ice cream

Dishes subject to change

Some of our dishes do take longer to cook than others, please 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.

In support of StreetSmart we are adding a contribution of £1.00 to your bill, this is a voluntary donation, if you do not wish to participate please let us know

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

Sweet potato soup with wood roasted pepper & bacon salsa £7.75

Puy lentil salad, soft boiled hens egg, shallot & Dijon mustard dressing £7.75

Plough smoked pave of organic Loch Duart salmon, potato & chive salad, pickled beetroot £8.25

Portland crab salad with bok choy, pickled pink ginger, soy, chilli, toasted cashews & coriander £10.50

Carpaccio of Angus beef, truffle oil, pecorino & rocket £9.50

Roast fillet of Halibut, Navirrico haricot beans, buttered leeks, pancetta & root vegetable casserole £24.50

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

Fillet of Line Caught Cod £20.50 Fillet of Plaice £21.50 Whole Lemon Sole £21.50

Whole Dover Sole £34.00

Wild mushroom & wood roast celeriac pithivier, cavolo nero, roast beetroot, port & red wine reduction £17.95

Roast Blythburgh free range pork loin, rosti potato with apple, roast celeriac, onion confit & sauce Robert £18.95

Yorkshire pheasant breast, smoked bacon lardons, confit pheasant Pomme Anna, parsnip purée, roast brussel sprouts with chestnuts & game sauce £19.95

Roast Sirloin of dry aged Angus beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes & seasonal vegetables £18.95

**SIDES £4.00:** Triple cooked chips Creamed potato Buttered new potatoes

Carrot & Swede mash Braised Red Cabbage

Spinach – buttered or creamed Honey & grain mustard roasted parsnips

Baby leaf salad, house dressing Baby gem, apple, pecorino & walnut dressing

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. Please be aware all game birds on our menu are wild and may contain shot

## **Puddings, Sweet Wines, Port, Coffee & Tea:**

Classic Amalfi lemon tart, Neal's Yard Dairy crème fraîche £7.75

Marinated pineapple, coconut ice cream & Pina Colada sauce £7.75

Warm Michel Cluizel chocolate & hazelnut fondant with Cornish clotted cream £8.95

Crème Catalan £7.75

Homemade ice creams; vanilla, chocolate, popcorn, coconut £2.00 a scoop

Homemade sorbet: cassis £2.00 a scoop

Tahitian vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £8.95

**Cheese:** We have a Cheese Menu dedicated to the craft of British cheesemaking, carefully selected and matured by Neals Yard Dairy,

## **Sweet Wine & Port by the Glass:**

**Moscato D'Asti, Alasia, 2017, Piemonte Italy (125ml) £5.95**

Light sweet refreshing end to a meal, very good with panna cotta, summer pudding or red fruit desserts 5%

**Il Cascinone Moscato Passito 'Palazzina' 2013, Italy (75ml) £5.80**

Ripe apricot and acacia honey long fresh and lingering citrus; versatile dessert wine, great with summer fruit based desserts, caramelised autumn fruits, pears, baked apple also try with mature cheese 13%

**Haider Welschriesling Beerenauslese, 2014, Austria (75ml) £5.80**

Intense fruit ripe apples and citric fruits multilayered with balanced acid to sugar levels

**Chambers Rutherglen Liqueur Muscat, NV Australia (75ml) £5.80**

Rich, grapy, raisiny with a rich nutty finish. Try with chocolate, coffee or toffee, warm sponge with dried fruit and nut desserts such as sticky toffee pudding 17.5%

**Jean-Christophe Barbe, Chateau Laville Sauternes 2013, France (75ml) £8.95**

Rich, intense still fresh on the palate. Classic, apricot, marmalade and almonds very versatile dessert wine also works with cheese 13.5%

**Quady Essencia Orange Muscat 2015, California (75ml) £5.00**

Made from 100% Orange Muscat and lightly fortified. Orange blossom perfume, apricot and bitter sweet orange on the palate. Works, really well with chocolate or rich dried fruit based desserts, tropical fruits such as mango, pineapple, 15%

**Domaine de Grangeneuve Monbazillac, 2011, France (75ml) £6.00**

White blossom, honeysuckle and baked pear works well with fruit or creamy desserts. 13%

**'Nostalgia' Rare NV, D'Arenberg, Australia (75ml) £5.80**

Dried fruits and toffee, toasted almonds and walnuts, apples, pears, figs and burnt butter and fresh clean and tangy. Great with cheese, or chocolate or just on its own at the end of a meal 20.5%

**Quinta do Crasto LBV Port 2012 (75ml) £5.95**

**Grahams 10 year old Tawny Port (75ml) £5.95**

**Croft Quinta da Roeda Vintage Port 2002 (75ml) £6.50**

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

Cappuccino, Regular or Decaffeinated (free refills) £3.00

Espresso £1.80

Latte £3.50

Homemade Doorly's Rum Truffle 75p each

## **Tea - Taylors of Harrogate Teas with homemade chocolate cookies**

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