

## Sample Menu

Gordal Reina Olives	£4.50
Spanish Boquerones	£5.00
Josper roasted Chorizo	£5.00
Devils on Horseback	£5.00
Chicken Tikka with Raita	£5.00
Finocchiona Salami	£5.00
To share 3 nibbles (2 people)	£11.50

## Sunday Set Price Menu

**3 courses £29 2 courses £23**

Duck fillet salad, blood orange, rocket, candied walnuts
Roast Sirloin of dry aged Angus beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes, seasonal vegetables
Warm Bakewell tart, fresh egg custard
<b>Dishes subject to change</b>

**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.**

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

Sweetcorn soup with red onion & chilli salsa, warm cornbread £7.75

Warm salad of Josper grilled cauliflower, sesame & cauliflower puree, pickled radish & rocket £7.95

Spiced roast fillet of Cornish cod, bok choy, sesame & ginger £8.95

Roast hand dived Orkney scallops, crushed celeriac, roast hazelnuts, lemon & thyme sauce £13.95

Balmoral Estate venison carpaccio, savoy cabbage, pickled redcurrants & sour cream £9.50

Roast fillet of John Dory, fennel puree, slow cooked fennel, grilled Aura potatoes & black olive dressing £23.50

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

Fillet of Hake £20.50 Fillet of Plaice £21.50 Whole Lemon Sole £24.00 Whole Dover Sole £34.00

Wild mushrooms with pearl barley risotto, wood roasted celeriac & winter truffle £17.95

Green Egg roast leg of Huntsham Farm Ryeland hogget, sautéed cavolo nero, Lyonnaise potatoes, lamb & rosemary £18.95

Josper grilled Denham Estate venison loin, venison cottage pie, roast butternut squash & trompette mushrooms £22.50

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 Heritage New potatoes

Roast root vegetables Spinach – buttered or creamed Savoy cabbage & lardo

Baby leaf salad, house dressing Baby gem, Williams pear, blue cheese 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.**

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

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

Rum Baba with crème Chantilly £7.75

Michel Cluizel baked rich chocolate & salted caramel ganache, caramelised salted peanuts & clotted cream £8.50

Blood orange posset, blood orange compote & almond shortbread £7.75

Homemade ice creams; vanilla, chocolate, caramel, cinnamon £2.00 a scoop

Homemade sorbet: blackcurrant £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 Truffles; Doorly's Rum, Whisky, Orange or Coffee £1.00 each

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

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