

## Sample Menu

Nocellara del Belice Olives	£4.50
Hummus & cracker bread	£5.00
Spanish Boquerones	£5.00
Josper roasted Chorizo	£5.00
Devils on Horseback	£5.00
Marinated Beef skewers, pickled pink ginger	£5.00
To share 3 nibbles (2 people)	£11.50

## Sunday Set Price Menu

3 courses £29 2 courses £23

Warm salad of confit guinea fowl, pickled beetroot, peas, broad beans & grain mustard dressing

Roast Sirloin of dry aged Angus beef,

Yorkshire pudding, fresh horseradish,

duck fat roast potatoes, seasonal vegetables

Chilled vanilla rice pudding, hot raspberry jam

**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.**

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

Roast San Marzano tomato & roasted red pepper soup, haricot bean & chilli fritter £7.75

Summer salad of goats curd, broad beans, peas, pickled cucumber & mint £7.95

Chilli & lemon cured Loch Duart salmon, pickled radish, wasabi mayonnaise & coriander £9.25

Tandoori spiced cod with pak choi, chilli, pickled ginger & coriander £9.50

Pan-fried ox tongue, pickled golden beetroot, watercress & sauce piquant £7.50

Roast fillet of Brill, sautéed spinach, Jersey Royal potatoes, grain mustard, tomato & tarragon veloute £26.95

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

Fillet of Hake £22.00 Fillet of line caught Cod £22.50 Fillet of Plaice £23.00

Whole Lemon Sole £24.00 Whole Dover Sole £34.00

Josper grilled aubergine, cauliflower cous cous, aubergine crisps, basil pesto & marcona almonds £17.95

Slow cooked Blythburgh free range pork belly, Josper grilled medallion, champ, sautéed green beans, sage & onion compote & pork sauce £18.95

Roast Merrifield Farm duck breast, turnip & carrot gratin, young turnips, peas a la francaise, duck & Armagnac sauce £20.50

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 Jersey Royal potatoes

Spinach – buttered or creamed Green beans with shallots

Romanesco cauliflower, lemon & thyme dressing Caponata (aubergine, tomato, green olive)

Heritage tomato salad with aged balsamic & basil Baby gem, soft boiled egg, avocado & Dijon 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:**

Glazed lemon tart, confit lemon & crème fraiche £7.75

Apricot & Amaretto delice, Amaretto macaron & toasted almonds £7.95

Michel Cluizel warm chocolate fondant, praline anglaise & candied hazelnuts £8.75

Iced strawberry & mint mousse, vanilla cream & lemon sable £7.95

Homemade ice creams; vanilla, chocolate, prune & Armagnac, orange blossom £2.00 a scoop

Homemade sorbet: raspberry £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 & Irish cheese making, carefully selected and matured by Neal's Yard Dairy,

## **Sweet Wine & Port by the Glass (75ml) :**

**Il Cascinone Moscato Passito 'Palazzina' 2014, Italy** **£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** **£5.80**

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

**Chambers Rutherglen Liqueur Muscat, NV Australia** **£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 2015, France** **£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 2016, California** **£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, 2015, France** **£6.00**

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

**Domaine Lafage Maury Grenot, 2017 France** **£7.00**

Fortified Grenache makes this delicious sweet red wine, full bodied, rich, with intense favours of dried fruits chocolate and coffee 15%

**Quinta do Crasto LBV Port 2013** **£5.95**

**Grahams 10 year old Tawny Port** **£5.95**

**Croft Quinta da Roeda Vintage Port 2015** **£6.50**

## **Coffee – 'Furnace and Flue' a blend of beans from Peru, Ethiopia & El Salvador specially selected & roasted by The Roastery at Bella Barista, Northamptonshire**

Espresso, Machiatto £2.50

Double Espresso, Americano, Cappuccino or Flat White £3.50

Latte £3.80

Homemade Chocolate Truffles; Rum, Whisky, 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 £3.50