

Set menu

Starters

Duck liver and foie gras terrine with fig chutney and toasted brioche

Smoked haddock fish cake in a light batter with lemon mayonnaise

Char-grilled asparagus Spears, fried duck egg, pickled baby beets (v)

Mains

Pan roasted marinated chicken breast in a baby vegetable and herb broth

10oz rib of rare breed Yorkshire pork, spiced sweet potato, root vegetables, chorizo oil

Steamed cod fillet, curly kale, cockle and clam broth

Roast garlic and basil gnocchi, wilted wild garlic, rocket pesto (v)

Desserts

Eton Mess with meringue, cream & berries

Ginger cheese cake with Yorkshire rhubarb compote

Ice creams- sticky toffee, vanilla pod, maple & walnut, double choc, strawberry

2 courses – £19.50

3 courses – £25.00

Jack Brown, our celebrated Head Chef has created
these menus using the finest ingredients.

Wherever possible, produce is locally sourced,
seasonal & ethically reared.

We hope you enjoy excellent food & great service