

## STARTERS

Galia Melon, Champagne & Orange Jelly

winter berries £5.50 (v)

Mackenzie's Oak Smoked Scottish Salmon

prawns, crayfish & classic cocktail sauce £7.50

Carpaccio of Beef, Soft Boiled Egg & Watercress £5.95

Tiger Prawns Tempura, Chilli dipping sauce, lime - 5 pieces ~ £8.95/ 10 pieces ~ £16.95

Farmhouse Chicken Liver & Pork Terrine, beetroot relish and rustic toast £6.95

Baked Fig & Red Onion 'Tart Tatin' with Yorkshire fettle cheese £7.50 (v)

Warm Pigeon Breast & Pancetta Salad, blackberry dressing and roasted hazelnuts £7.95

Leek, Potato & Watercress Soup, wholemeal garlic loaf £5.75

## MAIN COURSES

Pan seared Fillets of Sea Bass, brown shrimp & saffron risotto £16.95

'Coq Au Vin', pan roasted breast & red wine braised leg, mushrooms, shallots & pancetta, creamy mash £15.95

Grilled Venison Sausages, pickled red cabbage & creamy mash £12.95

Fish & Chips, fillet of Haddock in Wainwright ale batter, hand cut chips, tartare sauce, mushy peas & lemon £14.50

Four Hour Slow Cooked Blade of Beef, burgundy wine sauce, 'bubble & squeak' and horseradish cream £17.50

Char Grilled 28 day Aged 9oz Sirloin,

Red wine butter and hand cut chips £22.50

Classic pepper corn Sauce £1.50

Plate of Norfolk Pork, tenderloin, belly, spicy sausage - hot pot potatoes, creamed savoy cabbage & bacon £16.50

Baked Wild Mushroom Chestnut & Spinach Parcel, caramelised root vegetables £13.50 (v)

## SIDE ORDERS ~ £3.00

Buttered Winter Greens

Roquet & Parmesan Salad

Tomato, Red Onion & Watercress

Garlic & Thyme Roasted Potatoes

Caramelized Root Vegetables

Sea Salted Hand Cut Chips

A good number of our main courses are available for our younger diners in smaller servings

Gluten free pasta also available

Please ask for details

(V) = Suitable for vegetarians

## DESSERTS ~ £6.50

Bramley Apple Crumble, Vanilla ice cream

Crème Brûlée, shortbread

Chocolate Indulgence, layers of chocolate mousse, sweet cherry sauce

Toffee Banana & Pecan Sundae

Sticky Toffee Pudding, hot butterscotch sauce & cream

Yorvale Ice Cream - choose from vanilla pod, maple syrup & walnut, double chocolate

Can't manage a full dessert...why not try a small portion of Christmas Pudding Ice cream  
£3.50

## TASTER SLATE OF BEST QUALITY CHEESES

Served with celery, grapes & Peters Yard Crisp breads

### Tuxford & Tebbutt Blue Stilton

Stilton is also called 'The King of English cheeses'. Tuxford & Tebbutt Blue Stilton is characterized by its typical blue veining with rich complex flavors and a piquant finish.

### Sandhams Mature Cheddar

This handmade traditional matured cheddar is matured from at least 9 months and the result is a rinded cheese with a unique and complex flavour.

### Irish Bally Brie

Hand-made in small batches, our Bally brie is Irish brie produced using only the finest quality milk from the lush fields of the Clogher Valley in Co. Tyrone. With a wonderfully rich and creamy, almost soft butter like centre when young, our Bally brie matures to give a gorgeously gooey texture when ripe so can be enjoyed at any age.

Plate of One Cheese ~ £4.50  
Plate of all Three to Share ~ £7.50

## Tea & Coffee

Coffee served with Mini Mince Pies

Cafetiere	£3.90
Latte	£3.90
Cappuccino	£3.90
Double Espresso	£3.90
BREW Fresh Leaf Tea	£3.90
English Breakfast, Earl Grey, Fruit Punch, Moroccan Mint, Easy Green	
'Langberrys' Hot Chocolate	£3.90
Liqueur Coffee	£7.90
Selection of liqueurs available, including Scottish and Irish Whisky, Baileys & Tia Maria	

Prices include VAT at the current rate – service at your discretion  
Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice of the restaurant manager