



Starters

Homemade Soup of the Day <i>With a warm roll</i>		3.95
Warm Duck Salad <i>Sautéed with butternut squash, red onion marmalade and glazed with balsamic syrup</i>		5.95
Griddled local Asparagus & Black Forrest Ham <i>With pecorino shavings, rocket and a lemon scented burre blanc</i>		6.25
Hawnby Home Salad <i>dressed frissee, smoked pancetta, Yorkshire blue and garlic croutons</i>	small 5.95	large 11.95
Pan fried Fillet of Mackerel <i>Served with a crisp orange and fennel salad</i>		5.50
Roasted Wood Pigeon <i>Wrapped in smoked pancetta and served on local black pudding with roasting juices, and rocket</i>		5.95

Our menu is monthly changing to complement seasonal changing produce. All of our food is locally sourced and prepared and cooked on the premises. We use well known and respected suppliers such as Hambletons of Thirsk for our vegetables and dairy, Holme Farm Venison for our venison Our meat is from the Vale of York. The fish is from Hodgsons of Hartlepool. We also are fortunate to be able to use Ravensthorpe Manor's Walled garden for their home grown vegetables. If you would like any other information about our produce please ask.

Mains

Seared Rib Eye Steak <i>With sautéed chicken livers, button mushrooms, and pan juices flavoured with port</i>	15.95
Steak & Ale Pie <i>With a short crust pastry top and home made chunky chips and peas</i>	10.95
Pot Roasted Chicken Supreme <i>Served on a thyme rosti and glazed with a lemon & scented port sauce</i>	13.50
Seared fillet of Sea Bass <i>With a chilli & lime butter, toasted almonds and rocket salad</i>	14.50
Slow Roasted Butternut Squash <i>Filled with char-grilled courgette, red onion and sun dried tomato, topped with dressed rocket and brie</i>	12.50
Roasted Rump of Lamb <i>Served with fondant potato, confit of garlic and a rosemary & honey sauce</i>	15.75
Grilled Venison Steak <i>With a casserole of butter broad beans, asparagus and tomato concasse, napped with a light consommé</i>	14.95

Desserts

Classic Lemon Tart 4.95
Served with fresh raspberries

Raspberry Pavlova Cake 4.95

Served with raspberry coulis

White Chocolate & Strawberry Cheese Cake 4.95
Served with fresh strawberry compot

Rich Chocolate Torte 4.95
With a white chocolate curl

Ryeburns Ice Cream 4.50
Locally made selection of ice cream

Farmhouse Cheese Board 8.50
*with crackers, celery, grapes, quince jelly
biscuits and homemade fruit cake*

Coffee 2.50

*Cappuccino, Espresso
Latte, Mocha
Selection of teas*