



## Sample Menu

### STARTERS

<i>Homemade Soup of the Day</i>	4.25
<i>Smoked Salmon Platter simply served with Brown Bread</i>	5.75
<i>A Salad of Mozzarella, Tomato, Parma Ham &amp; Basil</i>	5.75
<i>Grilled Asparagus wrapped in Parma Ham with a Beurre Blanc and Parmesan Shavings</i>	5.95
<i>Yorkshire Confit of Duck, Roasted Peppers, Chorizo, Courgettes &amp; Glazed with Red Onion Marmalade</i>	5.95
<i>Crayfish Salad in a Marie Rose Sauce</i>	5.75
<i>Holme Farm Smoked Venison, Cream Horseradish, served on a Crouton</i>	5.95
<i>Pan Seared Mackerel Served with an Orange &amp; Fennel Salad</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 Holme Farm Venison for our venison; our meat is from Country Valley foods. The fish is from Hodgsons of Hartlepool. Vegetable and dairy products are from Taylors of Pickering

## MAINS

<i>Chargrilled 8oz Grand Reserve Yorkshire Sirloin Steak, Garlic Wild Mushrooms, Rocket, Parmesan Shavings and Hand Cut Chips</i>	<i>16.95</i>
<i>Pan Fried Chicken Breast wrapped in Parma Ham served with a Mixed Bean Cassoulet, a Smoked Bacon, Tomato &amp; Basil Sauce and an Onion &amp; Potato Rosti</i>	<i>12.95</i>
<i>Yorkshire Rump of Lamb Asparagus, Peas, Cabbage &amp; New Potatoes and a Rich Port Jus</i>	<i>14.95</i>
<i>Pork Fillet served with Black Pudding Mash and a Chasseur Sauce</i>	<i>13.95</i>
<i>Holme Farm Venison Steak with a Bubble &amp; Squeak Cake and a Redcurrant Sauce</i>	<i>15.95</i>
<i>Pan Fried Seabass with Sautéed Potatoes, Chorizo and Peppers</i>	<i>13.95</i>
<i>Hawnby Steak &amp; Ale Pie with a Short Crust Pastry Lid and Hand Cut Chips</i>	<i>10.95</i>
<i>Oven Roasted Butternut Squash filled with Vegetables, topped with Goats Cheese</i>	<i>V 10.95</i>

ALL MAINS SERVED WITH SEASONAL VEGETABLE  
V DENOTES VEGETARIAN DISH

## DESSERTS

*Assiette of Desserts* 7.50  
*Strawberry Pavlova, Dark Chocolate Mousse  
and Mixed Berry Crumble*

*Sticky Toffee Pudding* 5.50  
*with Hokey Pokey Ice Cream*

*Bramley Apple & Cinnamon Pie* 5.50  
*with Vanilla Ice Cream*

*Hawnby Mess* 5.50  
*Fresh Berries, Ice Cream, Meringue and Fruit Coulis*

*White Chocolate Cheesecake* 5.50  
*with Raspberry Coulis and Cream*

*Ryeburn's of Helmsley Ice Cream* 5.50  
*Vanilla, Hokey Pokey and Strawberry*

*Lemon Brûlée* 5.50  
*served with Homemade Shortbread Biscuits*

*Cheese Platter* 9.50  
*Mature Cheddar, Yorkshire Blue, Brie,  
Crackers, Celery, Chutney and a Tankard of Port*

COFFEE 2.50

*Cappuccino, Espresso, Latte,  
Mocha, Selection of Teas*