



EASTER SUNDAY

SUNDAY 1ST APRIL 2018

2 Courses £24.95 per person

3 Courses £28.95 per person

STARTERS

SOUP OF THE DAY

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber

TEMPURA MONKFISH TAIL

Tomato Concasse, Garlic Chives, Wild Garlic Emulsion

WOOD PIGEON

Bacon, Jersey Royals, Baby Spinach, Parsley, Wild Mushroom

TWICE BAKED CHEDDAR & SPINACH SOUFFLÉ

Marinated Tomato Salad (V)

MAIN COURSES

TRADITIONAL ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF Robin Hirst, Neasham Grange, Darlington

ROAST LOIN OF PORK Smithy House Farm, Northallerton

Crackling, Apple Sauce & Sage & Onion Stuffing

LEG OF DALES LAMB

All served with Rosemary Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Red Wine Gravy

PAN SEARED SEA BASS FILLETS

Shellfish Risotto, Lemon Fennel

JERSEY ROYALS, TENDERSTEM BROCCOLI & POACHED HEN'S EGG

Baby Watercress & Crispy Yorkshire Fettle (V)

GOURMET FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Scallop

Lemon & Dill Velouté, Mash & Cheddar Topping, Seasonal Vegetables

PUDDINGS

STICKY TOFFEE PUDDING

Butterscotch Sauce

APPLE & RHUBARB CRUMBLE

Vanilla Bean Ice Cream

SALTED CARAMEL PANNA COTTA

Toffee Popcorn & Banana

AFTER DINNER MINT

Dark Chocolate, Mint, Hazelnut

LOCAL CHEESEBOARD

Fruitcake & Artisan Biscuits, Quince Jelly, Grapes, Celery & Chutney

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 8 or more.