

# SEASONAL MENU

## STARTERS

### **Ham Hock**

Pressed Ham Hock Terrine, English Mustard Mayonnaise  
Crispy Quail Egg & Piccalilli

### **Scallops**

Pan-Roasted King Scallops  
Cauliflower Textures, Black Pudding Bon-Bon's, Apple & Curry Oil

### **Mackerel**

Crispy Grilled Mackerel, Beetroot Relish & Avocado Purée  
Horseradish Dressing

### **Fig (v)**

Glazed Fig, Compressed Watermelon  
Glazed Orange, Yorkshire Feta, Toasted Pumpkin Seeds & Raspberry Vinaigrette

## MAINS

### **Beef**

Slowly Cooked Blade of Beef  
Crispy Cheek, Creamed Potato, Seared Onion & Madeira Sauce

### **Lamb**

Roasted Loin of Lamb, Herb Crumb, Potato Croquette, Confit Tomatoes  
Goats Cheese, Aubergine Purée & Lamb Jus

### **Sea Bass**

Pan-Fried Fillet of Sea Bass, Wild Basmati Rice, Sweet Vegetable & Tiger Prawn Curry  
Mini Vegetable Bhajis & Baby Coriander

### **Duck**

Pan-Roasted Breast of Duck, Mini Confit Duck Spring Roll  
Char-Grilled Sweetcorn, Sweetcorn Purée, Pak-Choi, Lime & Ginger Sauce

# DAILY SPECIALS

*SAMPLE ONLY – this menu changes daily*

## STARTERS

### **Broccoli & Stilton Soup (v)**

Toasted Almonds

### **Chicken Liver Parfait**

Onion Chutney, Crispy Chicken Skin & Melba Toast

### **Pea Panacotta (v)**

Goats Cheese Mousse, Glazed Figs & Ginger Crumb  
Balsamic Reduction

## MAINS

### **Deep-Fried Yorkshire Cod**

**~in Black Sheep Ale Batter~**

Fat-Cut Chips, Crushed Peas & Tartar Sauce

### **Pan-Roasted Breast of Guinea Fowl**

**~Cooked in Lemon & Thyme~**

Creamed Potato, Asparagus & Wild Mushrooms  
Crispy Onion Rings

## DESSERTS

### **Homemade Sticky Toffee Pudding**

Vanilla Ice-Cream & Toffee Sauce

### **Trio of Orange**

Orange Posset, Tart & Sorbet  
Crispy Honeycomb

*For any concerns about allergies or intolerances,  
please speak with a member of staff.*

**2 Courses    £35.50**

**3 Courses    £44.00**

# DESSERTS

## **Bread & Butter**

Croissant Bread & Butter Pudding  
Vanilla Ice-Cream, Orange & Marmalade Sauce

## **Chocolate Tiramisu**

Chocolate Sponge, Chocolate & Coffee Mousse  
Mascarpone Cream & Pistachio Biscotti

## **Rhubarb & Ginger**

Rhubarb Cheesecake, Warm Ginger Cake  
Poached Rhubarb & Rhubarb Sorbet

## **Lemon**

Lightly Set Lemon Mousse, Meringue Textures  
Lemon Curd & Freeze Dried Raspberries

## **Selection of Ice-Creams & Sorbets**

*Please ask a member of staff*

## **Cheese**

Selection of British Cheeses  
Quince Jelly, Celery, Grapes & Biscuits

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## **Complementary Tea, Coffee & Petit Fours**

Served in the Lounge

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