

## 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 Bhajjs & Baby Coriander

#### **Duck**

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

## 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

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

Served in the Lounge

*Please note that this is a sample menu and changes daily.  
For any concerns about allergies or intolerances, please speak with a member of staff.*

2 courses for £40.50 • 3 courses for £49

## DAILY SPECIALS

### 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

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