



## *A la Carte Menu 1<sup>st</sup> to 23<sup>rd</sup> December*

### STARTERS

**Cream of warmly spiced carrot, sweet potato & butternut squash soup** (v) £7

**Festive Melon & fruits** seasonal sorbet (v) (gf) £8.50

**Chicken liver parfait** red onion chutney, toasted sour dough £9.50

**King scallops** crispy chorizo, pea puree, lemon oil (can be gf) £14

**Goats cheese fondue** crunchy dipping vegetables, toasted sour dough bread (can be gf) £9

**Smoked salmon** lemon mayonaise, salad leaves, buttered brown bread (can be gf) £10

### MAIN COURSE

**Carved Turkey Breast** festive stuffing, pigs in blankets, proper gravy (can be gf) £23

**Slow cooked lamb shank** red wine and mint gravy, root vegetable mash (gf) £25

**Pan fried salmon fillet** sautéed spinach, dill and lemon hollandaise sauce (gf) £21

**Pui lentil, portabella mushroom, chestnut and root vegetable hot pot** (v) (can be gf) £18

**Oven roasted belly pork** parsnip and apple puree, black pudding, cider and wholegrain mustard gravy (can be gf) £21

**Butternut squash and cauliflower gobi dhansak curry** pilau rice (vegan) (gf) £18

**Aged fillet steak** twice cooked chips, onion rings, pepper sauce (can be gf) £32

All main courses are served with roast potatoes (apart from Lamb shank) and seasonal vegetables

If you have any allergies or dietary requirements please discuss with a member of staff



## **DESSERTS**

**Traditional figgy pudding** brandy sauce, fig and brandy ice cream (can be gf) £8.50

**Secret recipe, sticky toffee pudding** toffee ice cream (can be gf) £8.50

**Irish cream panna cotta** chocolate ganache (gf) £8.50

**Orange Posset** spiced cranberry compote, amaretti crumb (can be gf) £8.50

**Classic cheese selection** (can be gf) £11

**Selection of Yorkshire ice creams** £7

## **PORTS DESSERT WINES BEVERAGES**

**Old Tawny port** - £4.00 (50ml)

**Late bottled vintage port** - £4.50 (50ml)

**Muscat de Frontignan dessert wine** - £3.90 (50ml) – Grapey & aromatic, excellent with fruit based desserts

**Pineau des Charentes Rouge dessert wine** - £3.90 (50ml) – Fresh & fruity, best with toffee & chocolate desserts

**Espresso Martini or Chocolate Martini dessert cocktails** £7.50

**Tea** - £2.30  
cream £5.25

**Coffee** - £2.95

**Hot chocolate** - £3.50

**Liqueur coffee** - whipped

**Baileys orange cream** – with Grand Marnier, hot chocolate, whipped cream £6.00

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