

STARTERS

Spiced Parsnip and Apple Soup *
Crème Fraiche & Granary Bread
(DF. LF. V. VER. GF) £9

Roasted Beetroot & Goats Cheese Salad *
Candied Pecans, Watercress & Honey Mustard Dressing
(V, GF) £11

Pan Fried King Scallops
Chorizo, Roasted Tomato & Tomato broth
(DF, LF, GF) £15

Ham Hock Terrine *

Bacon Salted Scratchings & Homemade piccalilli

(GF, DF, LF) £11.50

Garlic King Prawns Garlic and Herb Butter & Toasted sourdough £12

> Crispy Duck Salad* Soused Vegetables, Radish. (GF, DF, LF) £12

MAINS

Cranberry, apple and sausage stuffed turkey breast *
streaky bacon, seasonal vegetables, roast potatoes & turkey gravy
£20

Pan Fried Seabass * Sesame and Chilli Udon Noodles, Coriander, Spring onion and chilli oil (GF,DF,LF) £21

Slow Braised Belly Pork *
Winter Vegetable and Chorizo hash, roast apple
(GF, Lf) £20

Roasted Sweet Potato and chick pea Bhuna Roll *
Lentil Dhal, Minted Yoghurt and homemade chapatti
(V, VER, DFR, LFR) £19

Wild Mushroom & Pearl Barley Risotto *
Truffle Oil, Watercress & Shaved Lincolnshire Poacher
(LF, DF, V, VE) £18.50

Pomegranate Molasses Glazed Salmon Fillet Pilaf Rice, Sautéed Greens, Fresh Pomegranate (GF, LF, DF) £22

GRILL ITEM'S

10oz 28 day aged Black gate Sirloin steak £32

10oz 28 day aged Black gate Ribeye steak

8oz Gammon Steak *

£21

All grill's served with hand cut chips, onion rings, slow roast tomatoes, rocket and parmesan salad



*Bramley Apple, Blackberry & Oat Crumble
Served with Crème Anglaise or Vanilla Ice Cream
(gf, v, Ver, dfr, Ifr) £10

Pear and Almond Tart
Sugar Dusted Cherry's & Cinnamon Ice Cream
(V) £10

*Ice cream and sorbet selection (gf, DFR, LFR, V, VER) £10

*Steamed Christmas pudding, brandy soak fruits and brandy sauce (gfr, V, ver) £10

*Chocolate and raspberry mousse, crushed meringue (GF, V, ver) £10

> A Plate of Yorkshire Cheese (GFR, V) £12 Served with biscuits, chutney, Grapes