

## Starters

- (v) Carrot & Coriander Soup** with bread & butter £3.95  
Carrots from Organic Pantry, Tadcaster
- (v) Polenta with Mushroom & Roasted Red Onion Ragout** £4.80  
Mushrooms from Park Lodge Farm, Thirsk
- (v) Spiced Crowdie Goat's Cheese with Roast Root Vegetable Salad** £4.80  
Crowdie Goats Cheese from Lowna Dairy, Raywell
- Trio of Yorkshire Smoked Fish with Pink Fir Potatoes** £5.50  
Scarborough landed Haddock.  
Mackerel & Salmon from Mackenzies Smokehouse, Blubberhouses
- Venison Carpaccio** £5.00  
Venison from Ledston Game Estate, Ripon &  
Round Green Farm Venison, Barnsley
- Pork & Sage Terrine with Watercress & Apple Salad** £5.50  
Pork from Taste Tradition, Thirsk.  
Watercress from Moorland Farm, Pickering
- Rare Breed Galloway Beef & Yorkshire Pudding** £6.90  
with Horseradish Dressing & Watercress

**Two Course Lunch £12.50  
Including Sunday Roast**

**Starter & Main Course (see overleaf)**

## Main Courses

- (v) Moroccan Vegetable Tagine with Couscous & Yoghurt** £8.90  
Includes vegetables from Organic Pantry, Tadcaster
- (v) Haricot Bean & Vegetable Fritters  
with Purple Sprouting Broccoli & Tomato Pepper Dressing** £8.90  
Includes vegetables from Organic Pantry, Tadcaster
- Bouillabaisse - Rustic Seafood, Tomato & Fennel Stew** £10.90  
Fish sourced through Fowlers (Burnholme)
- Sea Bass with Mussels, Saffron Cream Sauce &  
Purple Sprouting Broccoli** £11.50  
Fish sourced through Fowlers (Burnholme)
- Cassoulet (Bean, Sausage & Ham Casserole) with Duck Confit** £11.20  
Duck from Southfield Farm, Leven
- Slow Roast Rare Breed Pork Shoulder with Cider & Apples  
on a bed of Green Cabbage** £11.20  
Pork from Taste Tradition, Cold Kirby. Cider from Ampleforth Abbey
- Herb Crusted Slow Cooked Swaledale Lamb  
on a bed of Roast Root Vegetables** £12.00  
Swaledale Lamb from the Yorkshire Dales Meat

### Children's Menu

Anything you like from our regular menu in children's portions.

- (v)** These dishes do not contain meat or fish products, including gelatine.  
They may include eggs and milk products including cheese  
which could be made with animal rennet.

## Desserts £4.50

All our desserts are homemade.

Wherever possible we use local produce and seasonal ingredients.

### (v) Selection of Yorkshire Cheese

with Homemade Chutney & Biscuits

(please ask if you would prefer Bread)

### Swaledale -

Cow's milk natural rind cheese from the Swaledale Dairy.

### Yorkshire Blue -

Cow's milk blue cheese from the Shepherds Purse Dairy, Thirsk

### Braffords -

A matured goat's log from Lowna Dairy, Cottingham

Glass of Late Bottle Vintage Port £3.25

### (v) Dark Chocolate & Orange Pot with Biscotti

### (v) Bread & Butter Pudding

### (v) Sticky Toffee Pudding, Sticky Toffee Sauce & Vanilla ice Cream

### (v) Yorkshire Rhubarb Crumble with Custard

**Yorvale Sorbet** (from Acaster Malbis) with Biscotti

Lemon or Blackcurrant

**(v) Yorvale Ice Cream** (from Acaster Malbis) with Biscotti

Vanilla or Guest Ice Cream (See Blackboard)

## Two Course Lunch & Early Dinner Menu £12.50

Available anytime before 7pm, vacate the table by 8pm.

(Cannot be used in conjunction with any other offer)

### Starters

(v) Carrot & Coriander Soup with Bread & Butter

(v) Polenta with Mushroom & Roasted Red Onion Ragout

Trio of Yorkshire Smoked Fish with Pink Fir Potatoes

Venison Carpaccio

### Mains

(v) Haricot Bean & Vegetable Fritters

Bouillabaisse - Rustic Seafood, Tomato & Fennel Stew

Cassoulet with Duck Confit

Herb Crusted Slow Cooked Swaledale Lamb

### Sunday Roast:

Slow Roast Rare Breed Beef or Pork (from Taste Tradition of Thirsk), Yorkshire Pudding, Roast Potatoes & Vegetables

**Service** is not included in our prices.

For parties of 7 or more a 10% service charge will be added to the bill.

Any gratuities are left entirely at customers' discretion.