



# Valentines Menu

£25 per person (£18.50 before 6.30pm and after 9pm)

**(v) Goat's Cheese Pissaladière** - Thin French Onion Tart  
Braffords Goats Cheese – Lowna dairy, Raywell

**Smoked Haddock Carpaccio** - Caponata  
Haddock – Smoked & landed in Scarborough

**Chicken Liver Parfait**  
Chicken Liver – Loose Birds, Harome

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**(v) Gazpacho** - Classic Spanish chilled soup

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**(v) Hasty Pudding (Wet Polenta) - Butternut Squash**  
Tomato & Paprika Sauce

Butternut Squash - Organic Pantry, Tadcaster  
Tomatoes - Baarda Nursery, Brough

**Sea Bass - Mussels, Saffron Cream Sauce**  
Served with Purple Sprouting Broccoli

Purple Sprouting Broccoli - Organic Pantry, Tadcaster  
Fish sourced through Fowlers of Burnholme

**Slow Roast Rare Breed Beef - Mushrooms, Bacon, Onions & Red Wine Sauce**  
Served with Red Cabbage

Beef - Rare Breed Beef from Taste Tradition, Cold Kirby

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**(v) Banoffee Pie**

**(v) Warm Apple & Almond Slice**

**(v) Selection of Yorkshire Cheese with Homemade Chutney & Biscuits**

Swaledale - Cow's milk natural rind cheese from the Swaledale Dairy.  
Yorkshire Blue - Cow's milk blue cheese from the Shepherds Purse, Thirsk  
Bafford - A matured goat's log from Lowna Dairy, Cottingham

**(v) Chocolate Sharer** - Ideal for two to share (equivalent of 2 desserts)

Tea or Filter Coffee available for just £1.60