



# **LUNCH MENU**

Two Courses £20.00

Three Courses £24.00

#### TO START

#### Creamy Broccoli & Blue Stilton Soup (GF Available)

With a warm crispy bread roll

Freshwater Crayfish Tail Cocktail (GF)

With a Bloody Mary Marie Rose sauce

**Honey Roasted Ham Hock Terrine** 

With a pot of piccalilli and warm toasted rosemary & garlic foccacia bread

#### Pan Fried Local Award Winning Black Pudding

With a pot of sticky red onion marmalade

**Deep Fried Brie Wedge in a light crispy Batter**With a pot of spicy tomato chutney

Hot & Spicy King Prawn & Red Chilli Filo Pastry Rolls

With a pot of sweet chilli dipping sauce

### MAIN COURSES

#### Pan Fried Medallions of Local Pork Tenderloin (GF)

With a blue stilton & white wine cream sauce

Oven Roasted Breast of Chicken (GF)

With a woodland mushroom & white wine cream sauce

Spicy Lamb & Potato Curry (GF)

With steamed basmati rice & a poppadom

Homemade Local Venison Burger

Topped with red onion marmalade & melted goats cheese with skinny fries

Pan Fried Scottish Salmon Supreme (GF)

With a tomato & herb white wine sauce

Prime Local Steak & Theakston's Ale Pie

Topped with a puff pastry lid with a bowl of chunky chips

Venison Mince Chilli Con Carne

Set on tortilla crisps, topped with melted cheddar cheese

Fresh Fillet of Whitby Haddock, Deep fried in a light crispy Batter

With homemade tartare sauce and a bowl of chips

Mushroom, Brie, Nut, Cranberry & Spinach Puff Pastry Wellington

With Dauphinoise potatoes and a parsley & white wine cream sauce

## **DESSERTS**

**Caramelised Lemon Tart** 

With lemon meringue ice cream

**Brandy Snap Baskets** 

Filled with white chocolate & raspberry ice cream

Italian Style Tiramisu

With clotted cream ice cream

Strawberry & Prosecco Meringue Roulade (GF)
With an iced raspberry fruit sorbet

Steamed Plum & Buttered Almond Slice

With hot vanilla custard



