



SAMPLE LUNCH MENU

Two Courses £20.00

Three Courses £24.00

TO START

**Creamy Leek & Potato Soup
(GF Available)**

With a warm crispy bread roll

Freshwater Crayfish 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

**Local Steak, Woodland Mushroom &
Theakstons Ale Pie**
Topped with a puff pastry lid & a bowl of chips OR
potatoes/vegetables

**Pan Fried Minced Venison Burger, Topped
with Red Onion Marmalade & Goats Cheese**
With a bowl of chips, small salad & battered
onion rings

Mild & Fruity Turkey Curry
With steamed basmati rice & poppadoms

Pan Fried Medallions of Pork Tenderloin
In a blue stilton & white wine cream sauce

Deep Fried Breaded Whitby Wholetail Scampi
With homemade tartare sauce & a bowl of chips

**Fresh Local Large Fillet of Haddock,
Deep Fried in a light crispy Batter**
With homemade tartare sauce & a bowl of chips

Pan Fried Scottish Salmon Supreme (GF)
With a tomato & herb white wine sauce

**Mushroom, Brie, Roasted Nut, Spinach &
Cranberry Puff Pastry Wellington**
With a parsley & white wine cream sauce

Minced Venison Lasagne
With chips OR salad

DESSERTS

Baked Vanilla Cheesecake
With red cherry ice cream

Lightly Toasted Belgian Waffle
Topped with white chocolate & honeycombe ice
cream & toffee sauce

Italian Style Tiramisu
With clotted cream ice cream

Smooth Baked Salted Chocolate Truffle Torte
With salted caramel ice cream

**Raspberry & White Chocolate
Meringue Roulade**
With an iced raspberry & sorrel fruit sorbet

Warm Plum & Buttered Almond Slice
With hot vanilla custard