

# Starters

# **YORKSHIRE CAULIFLOWER BHAJI (V)**

Spiced beetroot chutney and mint raita £7.50

### TEMPURA KING PRAWNS (N)

Thai style noodle salad, toasted peanuts, lime and sweet chilli sauce f 8 75

# MINI HAM HOCK & HOME SMOKED CHICKEN PIE

Wensleydale cheese croquette, piccalilli puree and crackling £7.50

### HOME SMOKED DUCK BREAST SALAD

Orange, toasted pine nuts and wild garlic pesto f 8 25

# SALT AND PEPPER SQUID

Siracha aioli and charred lime f750

## **HOME SMOKED SALMON & CRAYFISH COCKTAIL**

Tomato and red onion salsa, chilli and garlic mayonnaise and fresh lemon  $\pounds 9.25$ 

# **VEGAN "FISH" PAKORA** (VG)

Cucumber and mint raita £7.50

# **VEGAN MEZZE STYLE PLATTER** (VG)

Baba ghanoush, vegan feta, marinated vegetables and toasted flat bread £8.25



# DRY AGED 80Z SIGNATURE RANGE YORKSHIRE BEEF RIBEYE

French fries, peppercorn sauce, rocket, cherry tomato and parmesan salad £29.50

### THIRKLEBY DUCK BREAST (N)

Aged parmesan and red wine risotto, sautéed pancetta and wild mushrooms, toasted hazelnuts and parsley oil £25.50

# PAN ROASTED LIGHTLY SMOKED SEA TROUT

Crab and chilli beignet, ginger rice, baby fennel, coconut and lemongrass bisque £27.00

# ROASTED PORK BELLY SOURCED FROM THE VALE OF YORK

Creamed potato, salt baked celeriac, cider sauce and crackling £25.50

### PAN FRIED SEABASS

Warm peppered heritage tomato tart, sautéed king prawns and tomato pesto

# **SLOW COOKED VEAL SHANK**

Creamed potato, buttered spinach, black sheep ale gravy and baby turnips £27.50

### ASPARAGUS RISOTTO (VG)

Vegan feta, spring vegetables, pickled baby beetroot and lemon oil

# CHARGRILLED VEGAN HARISSA CAULIFLOWER STEAK (VG)

Roasted tomato and chickpea ragout and chermoula sauce

FRENCH FRIES

Sides

**CREAMED POTATOES** 

**HOUSE SALAD** 

STEAMED GREENS

All £3.50