

MOTHER'S DAY

MENU

AMUSE BOUCHE

TO START

SLOW CONFIT DUCK RILLETTES [DF, GF OPTION]
with onion chutney, fig & sultana toasts

WARM BETROOT & GOATS' CHEESE TART [V, GF]
with frisée salad

SMOKED HADDOCK 'SCOTCH EGG' [DF, GF]
with lemon scented crushed peas & salmon caviar

CELERIAC & APPLE SOUP [VE, DF, GF OPTION]
with chives, pickled apple & toasted sourdough

MAIN COURSE

ROAST RUMP OF YORKSHIRE LAMB [GF, DF OPTION]
with purple sprouting broccoli, fondant heritage potatoes, carrot & cumin purée

PAN FRIED FILLET OF HAKE [DF OPTION]
with citrus butter sauce, charred hispi cabbage & parsley gnocchi

BREAST OF HERB FED FREE RANGE CHICKEN [DF, GF]
with smoked morteau sausage & spring vegetable broth

PEA AND BROAD BEAN RISOTTO [V, GF]
with wild garlic pesto

OR TO SHARE

12 HOUR BRAISED SHOULDER OF NIDDERDALE LAMB [GF, DF OPTION]
with salsa verde, buttered spinach, roast chantenay carrots & heritage new potatoes
(£15 supplement between two)

SHREDDED OX CHEEK IN CRISP SUET PASTRY
with red wine jus, caramelised baby shallots, buttered spinach, roast chantenay carrots & heritage new potatoes
(£15 supplement between two)

FOR DESSERT

CLASSIC STICKY TOFFEE PUDDING
with butterscotch sauce & madagascan vanilla gelato

BAKED PEANUT BUTTER CHEESECAKE
with a cookies & cream base & strawberry jelly

CHOCOLATE FONDANT
with caramel biscotti gelato & chocolate tuile

LEMON MERINGUE SUNDAE [VE, GF]
with soya strawberry gelato, lemon curd & vegan meringue

Add a cheese slate £11
Add chocolate truffles £6

£28pp FOR TWO COURSES

£32pp FOR THREE COURSES

SOMETHING FOR OUR YOUNGER GUESTS - DON'T FORGET OUR 'LITTLE EXPLORERS' MENU FOR CHILDREN IS AVAILABLE ALL DAY. DELICIOUS MAIN MEALS FROM JUST £7, WITH DESSERT INCLUDED!

GF - Gluten Free | VE - Vegan | V - Vegetarian | DF - Dairy Free

GF Option & DF Option can be requested where indicated. Allergy Advice - please note whilst we do our very best to make our dishes allergy free we cannot guarantee a completely gluten or dairy free environment. Nuts are used in our kitchen. Please ask your server for any specific allergy advice. All gratuities go to the team that prepare and serve your food and drinks. For parties over six a 10% discretionary service charge will be added to your bill.