



## Dinner Menu

### STARTERS

---

SLOW ROAST BEETROOTS, CHARGRILLED RED ONION PETALS, TRUFFLED GOATS CURD WATERCRESS, HONEY AND MUSTARD DRESSING £7.50

CRAB CAKES, CURRY SAUCE, CHARRED BABY GEM £6.50

TODAY'S FRESHLY MADE SEASONAL SOUP WITH BUTTERED CROUTONS AND WARM FOCACCIA £5.50

SPICED LAMB SAUSAGE ROLL, RED CABBAGE KETCHUP, CRISP KALE £6.45

CARAMELISED CAULIFLOWER AND SMOKED WENSLEYDALE RISOTTO £6.85

### MAINS

---

CRISP SHOULDER OF SLOW COOKED LAMB, CHAR GRILLED CHOP, SHEPHERDS PIE  
Greens, gravy and mint jelly  
£13.25

PARSNIP AND CHESTNUT WELLINGTON  
Lemon thyme infused whole roast shallots,  
warm pickled red cabbage and red wine gravy  
12.50

CONFIT LEG OF DUCK IN ORANGE SAUCE  
Dauphinoise potatoes, stem brocolli and  
pickled red cabbage  
13.25

ROAST PUMPKIN WITH SAGE BUTTER,  
PUMPKIN GNOCCHI AND  
TOASTED PUMPKIN SEEDS  
Wilted spinach and melting  
wensleydale cheese (vegan available)  
12.50

6OZ BEEF BURGER  
Beef marrowbone, skinny fries, side salad  
12.95

BLACK SHEEP BATTERED HADDOCK WITH CHIPS  
Our tartare sauce, mushy peas and optional  
curry powder dressing  
12.95

8OZ SIRLOIN OF YORKSHIRE BEEF  
With fries, henderson's butter, mushroom  
and tomatoes, wensleydale blue and  
watercress salad, port jus  
19.95

COD WITH CHORIZO, BEANS  
AND TOMATO STEW  
Parissiene potatoes and samphire  
16.95

### DESSERTS

---

LIQUORICE BRULEE With  
lemon shortbread  
6.50

ORCHARD CRUMBLE  
Custard and vanilla ice cream  
6.50

FRESH FRUIT SALAD  
With elderflower cream  
4.50

CHOCOLATE MARQUISE  
With pistachio ice cream  
6.50

PARKIN  
Caramel custard, apple compote  
6.50

ICE CREAMS AND SORBETS  
4.50

LOCALLY CHEESE BOARD  
8.95

Any food allergies? Please speak to a member of staff.