



A LA CARTE DINNER MENU

12th - 14th February, £60 per person

Starters

Minestrone soup

Lobster trifle with toasted sourdough soldiers

Waldorf salad with blue cheese (v)

Balsamic glazed baby aubergines, chard leeks, lotus root crisps, tofu & soya purée (v)

Game terrine with piccalilli and toasted sourdough

Mains

Grilled 8oz ribeye steak, triple cooked chips, watercress salad, mushroom & tomato served with bearnaise sauce

Pan-fried fillet of seabass, chicory, green beans & bouillabaisse

Stuffed globe artichoke with field mushrooms, tomatoes & Barigoule sauce (v)

Roast rump lamb with niçoise garnish

Sides £3.50

Triple cooked chips, Minted new potatoes, Green beans, Carrots

Desserts

Warm chocolate pudding with passion fruit ice cream

Madeleines with citrus curd

Pear & blackberry terrine, salted caramel sauce & hazelnut ice cream

Hambleton Bakery tart served with vanilla ice cream

Cheese & biscuits served with homemade chutney, celery & grapes (supplement £3.50)

Coffee and petit fours

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES

We do our best to accommodate dietary and allergy requirements but may not guarantee that dishes will be free from traces of nuts, wheat or dairy products.

(v) vegetarian (v*) vegetarian on request. Extended vegetarian and vegan menus available upon request.

A 12.5% discretionary service charge will be added to all bills – Thank you