



November Plat Du Jour 2020

2 Courses £18.00 3 Courses £22.00

Starters

PARSNIP & APPLE SOUP (V)

With Chive Cream

Or

SAUTEED FIELD MUSHROOM

With Shallots, Bacon & Wensleydale Cheese Sauce

Or

SMOKED FILLET OF TROUT

Potato & Prawn Salad with Herb Oil

Mains

BATTERED FILLET OF HADDOCK

Chips, Mushy Peas & Tartare Sauce

Or

PAN FRIED BREAST OF GRESSINGHAM DUCK

Served with Slow Cooked Duck Leg Stew, Red cabbage & Duck Jus

FILTER COFFEE & SWEETMEATS INCLUDED

A LA CARTE MENU

STARTERS

GARLIC & OLIVE OIL PRAWNS WITH LEMON MAYO £9.00

PAN SEARED SCOTTISH SCALLOP, ROAST PUMPKIN, FLAVOURED CHICK PEAS & POMEGRANATE £9.00

PARMA HAM & RIPE FIGS WITH PARMESAN, ROCKET & BALSAMIC DRESSING £8.50

MAINS

ROAST BEEF AND YORKSHIRE PUDDING £20.00

FRESH CALVES LIVER, FRIED ONIONS, PANCETTA & MASHED POTATO £16.50

ROAST BREAST OF PHEASANT, WINTER GREENS, PARSNIP PUREE & JUNIPER SAUCE £18.00

FRESH FISH SPECIALS OFFERED DAILY

**CHILDRENS PORTIONS AVAILABLE UPON REQUEST & SEPARATE KIDS MENU AVAILABLE
PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING**