



## **October Plat Du Jour 2021**

**2 Courses £18.00**

**3 Courses £22.00**

### **Starters**

#### **STARTERS**

**AUTUMN VEGETABLE SOUP**  
With Chive Cream

**YORKSHIRE FISH CAKE**  
Pea Puree & Tartare Sauce

**CREAMED FOREST MUSHROOMS**  
With Spinach & Fresh Parmesan Cheese

#### **MAINS**

**BRAISED BEEF CHEEKS**  
Carrot Puree, Fondant Potato & Onion Juices

**PAN FRIED HAKE**  
OLIVE OIL MASH, WHOLE GRAIN MUSTARD & WHITE WINE SAUCE

#### **DESSERTS**

**ORANGE CRÈME CARAMEL**  
With Fresh Raspberries

**CHEESE & CRACKERS**  
Grapes, Apple & Chutney

**YORKSHIRE CURD TART**  
With Port Soaked Raisins & Double Cream

**WARM CHOCOLATE BROWNIE**  
Vanilla Ice Cream & Milk Chocolate Sauce

**ICE CREAM & SORBET**

**OCTOBER A LA CARTE MENU 2021**



## **STARTERS**

**AUTUMN VEGETABLE SOUP £6.00**  
With Chive Cream

**TIGER PRAWN AND BUTTERNUT SQUASH TIKKA MASALA £8.00**  
Crispy Onions & Pickle

**LOBSTER AND CRAYFISH COCKTAIL £9.00**  
Crisp Lettuce, Marie Rose Sauce & Lemon

**CRISPY PORK BELLY & BLACK PUDDING £8.00**  
Damsons & Cider Sauce

## **MAINS**

**PAN FRIED CALVES LIVER £16.00**  
Mash Fried Onions & Pancetta

**CHARGRILLED FILLET STEAK £21.00**  
Garlic Tiger Prawns & Rocket Salad

**RAGOUT OF RABBIT TART £17.50**  
Roasted Tomato Sauce, Black Olive & Herb Tapenade

**CAJUN BREAST OF CORN FED CHICKEN £16.50**  
Roast Sweet Potatoes & Spring Onion Crème Fraiche

**PARMASAN GLAZED AUBERGINE PARMIGIANA (V) £16.00**  
Fresh Basil & Garlic Roasted Potatoes

## **DESSERTS £5.50**

**ORANGE CRÈME CARAMEL**  
With Fresh Raspberries

**CHEESE & CRACKERS**  
Grapes, Apple & Chutney

**YORKSHIRE CURD TART**  
With Port Soaked Raisins & Double Cream

**WARM CHOCOLATE BROWNIE**  
Vanilla Ice Cream & Milk Chocolate Sauce

**ICE CREAM & SORBET**