



Table D'Hote Menu-3 Courses £25.00

(3 Courses -£15.00 between 5.00pm – 7.00pm)



Local Mussels in Coconut Cream with Lemongrass, Chillies and Coriander

Homemade Soup of the Day

Creamy Garlic Mushrooms Baked with Blue Cheese

Honeydew Melon, Fruits and Refreshing Sorbet

Salt and Pepper Monkfish Cheeks (£3 supplement)

Our Signature Smooth Chicken Liver Pate and Homemade Chutney

A Warm Salad of Black Pudding, Chorizo, Poached Egg and Wholegrain Mustard and Honey Dressing



Grilled Local Fish of The Day with Lemon and Caper Butter

Plump Chicken Breast cooked in White Wine, Mushrooms, Cream and Chives

Aged Aberdeen Angus Rib Eye Steak Garni (£5 supplement)

Duck Leg Confit, Bubble and Squeak and Red Cabbage Puree

Chestnut Mushroom and Courgette Risotto

Chargrilled Thick Cut Pork Cutlet, Black Pudding and Spiced Apple Fritter

Rack of Nidderdale Lamb with Herb Crust and Redcurrant Jus



All served with Fresh Vegetable and Potatoes



Apple and Plum Crumble and Ice-Cream

Lemon and Raspberry Eaton Mess

White Chocolate Brulee served with Homemade Shortbread

Chocolate Orange Cheesecake

A Selection of Ice-Creams

Cheese Board with Biscuits and Fruit Chutney and Nuts (£3 Supplement)

