

starters

garden pea and bean soup, mint cream frachie
and homemade bread (v)

"seafood thermador"
scallops, prawns and smoked haddock

mushroom risotto (v)
with glazed stilton, pickled garlic and balsamic

truffle chicken parfait
pickel grillos, balsomic and watercress

smoked salmon
with cream cheese and baby capers

main courses

roast Carleton beef
matured of beef over confit carrots with yorkshire pudding
roast potatoes and a thyme gravy

grilled cod fillet
with smoked salmon rosti and butternut sour cream sauce

aubergine and asparagus stack (v)
berlotti beans, goats cheese and pine nuts

seared chicken breast
on spring onion mash served with a stilton cream sauce

roast old spot pork
classic sunday trimmings
crackling and a rich port gravy

ALL MAINS SERVED WITH VEGETABLES AND POTATOES

desserts

sticky toffee pudding with ice cream

ice cream trio with touille biscuit and raspberry sauce

berry and apple crumble tart with real custard

chocolate mousse, peanut snap and baileys cream

cheese slate with savoury wafers, grapes and celery

All three courses only £16.95 Two courses £12.95