

Table d'Hote Menu £21.95 for three courses

Home Made Soup of The Day

Moules Mariniere

Oak Smoked Chicken Wings Orange, Honey & Baby Spinach



Fresh **Egg Tagliatelle** Roast Squash, Swaledale Blue Cheese, Spinach Pesto

Beer Battered Sustainable East Coast Plaice Fillet Fat Cut Chips, Crushed Peas, Tartar Sauce and Lemon

> Lamb Navarin Traditional Lamb Stew with Pomme Purée



Rhubarb and Orange Eton Mess Chestnut & Chocolate Pot with Chestnut Shortbread Selection of Home Churned Ice Creams or Sorbets

In accordance with the Food Standards Agency and European Regulations relating to the presence of allergens in food. Please inform our staff of any allergies and they will be able to provide you with the relevant allergy information.



A La Carte Menu

Our head chef and his brigade strive to bring you a memorable fine dining experience. Using a vast array of ingredients from local artisan producers and select more exotic items. Taking classic English dishes and ingredients into the 21st century.

To Begin with...

Home Made Soup of the Day "Suitably Garnished" £5.95

Seared & Ceviche of King Scallop Leek, Artichoke, Borage & Chicken Scratching's £8.95

Duck Choux Farci Black Olive, Beetroot, Hazelnut & Lotus Root £7.95

Tempura Cod Cheeks Raddichio, Puffed Rice, Wasabi and Onion £7.95

Dry Hung 'Holme Farm Venison' Bresaola Pine Emulsion, Coal Oil, Peanut and Pink Grapefruit £8.95

Potato & Tarragon Dumplings Baked Potato Consommé, Roast Baby Beetroot, Preserved Egg Yolk £7.95

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To continue...

Herbed Loin of Ryedale Lamb Swede Boulangere, Sprouts, Parsnip Puree & Maple Glazed Chestnuts £19.95

> Market Fish of the Day Choice Sourcing's from Fowlers of York & Hodgson's of Hartlepool

Anise Butter Roast Duck Breast Kohl Rabi, Pak Choi, Quince & Quinoa £17.95

Pan Roast Hake Fillet Herb Crust, Rouille, Marinated Mussels, Crisp Anchovies and Sea Herbs £16.95

> Bridge Farm Pork Belly Cooked in Its Own Juices, Squash, Corn, Chorizo and Apple Jam £16.95

Spelt & Roast Pumpkin Risotto with Swaledale Blue Cheese & Spinach Pesto £14.95

Side Orders £2.95

Hand Cut Fat Cut Chips, Herb New Potatoes, Honey Roast Carrots & Parsnips, Creamed Kale, Braised Red Cabbage



From The Grill...

8oz 35 Day Aged Fillet Steak

£25.95

10oz 28 Day Aged Ribeye

£22.95

10oz 28 Day Aged Rump Steak

£18.95

All of the Above Served with Hand Cut Chips, Vine Cherry Tomatoes and Watercress

Sauces £1.95

Béarnaise Sauce, Peppercorn Sauce, Garlic Butter



To conclude...

Rice Pudding Apricot, Rhubarb and Wild Rice £6.95

Black Forest at Winter Cherries, Chocolate & Cream £8.95

Mulled Cider Doughnuts Espresso & Salt Caramel Mousse, Roast Chestnuts, Apple & Orange £6.95

> Honey Pannacotta Poached Pear, Honeycomb, Ginger £6.95

Selection of Home Made Ice Creams or Sorbets $$_{\pm 5.95}$$

Your Selection of Four British Artisan Cheeses, Chutney and Biscuits See Churchill's Cheese Menu ± 8.95 (also Available as an Extra Course for The Whole Table)

With Coffee...

Selection of Home Made Petit Fours

For Two to Share £2.95