

Specials Menu Sample

STARTER

- ❖ Warm salad of wood Pigeon, with bacon lardons, sauteed potatoes and a sweet beetroot dressing
 - ❖ Black pudding and potato fritter with a wholegrain mustard sauce.
 - ❖ King Prawn adobe
- Peeled king prawns cooked in Garlic, ginger, fresh chillis and coconut milk.
- ❖ Pan seared king Scallops with sweet stir fried jullienne of vegetables.
 - ❖ Large field mushrooms stuffed with game pate and served topped with a blue cheese and bread sauce.
 - ❖ Feta, sundried tomato and spinach cake served with baby leaf salad and red pesto.

MAIN COURSE

- ❖ 28 day aged yorkshire fillet of beef served en croute with a pate stuffed field mushroom, fondant butter potatoes, seasonal vegetables and a red wine butter.
- ❖ Char grilled venison haunch steak served with hotpot potatoes, red cabbage and a creamy white wine and leek sauce.
- ❖ Tockwith grown squash slow baked and stuffed with wild rice and vegetables, served with a mixed baby leaf salad.
- ❖ Cajun monkfish medallions on a potato and vegetable stirfry
- ❖ Locally caught rabbit pie with fresh puff pastry lid, served with freshly cut chips and vegetables.
- ❖ Yorkshire game wood pigeon stuffed with wild mushrooms, yorkshire blue and breadcrumbs, served with a rich gravy, creamy mashed potato and vegetables.