

Chef's Market Menu

Starters...

Smoked Haddock and Leek Fishcake

Pea puree, lemon

Black Pudding Fritter

Honey and mustard mayonnaise

Seasonal Melon (V)

Fruit sorbet

Game Terrine

Crisp breads, pear and sultana chutney

Soup of the Day

Croutons

Mushrooms on Toast (V)

Blue cheese and spinach sauce

Crispy Brie Wedge (V)

Balsamic onions, roasted peppers and basil oil

Tempura Pheasant Goujons

Katsu curry sauce, rice noodles and peanut salad

Smoked Salmon and Prawn Cocktail (£2.00 supplement)

Gem lettuce, lemon, crisp breads and Marie rose sauce

Mains Choose one free side

New Season Game Pie

Individually baked, game gravy

Char-grilled Chicken Breast

Mushrooms, pancetta and silver skin onion sauce

Butternut Squash Risotto (V)

Crumbled feta and basil oil

Grilled Seabass Niçoise (Complete Dish)

Soft boiled egg, green beans, new potatoes and dried tomato salad

Cod, Chips and Mushy Peas (Complete Dish)

Beer battered cod, hand cut chips, mushy peas, lemon and tartare sauce

Confit Duck Leg (Complete dish)

Stir fried noodles, honey, soy and ginger dressing, chilli and spring onion

Grilled Barnsley Lamb Chop - £2.00 supplement

Minted peas and madeira sauce

Pot Roast Beef Shin

Sticky onion gravy

Side Orders - £3.00

Selection of Seasonal Vegetables

Hand Cut Chips

Mashed Potato

Skinny Fries

New Potatoes

Garlic Bread (3 pieces)

Mushy Peas

Beer Battered Onion Rings

Desserts

Lemon Posset

Poached raspberries, shortbread

Raspberry Cheesecake

Raspberry sorbet, white chocolate shard

Sponge Pudding

Custard

Blueberry Frangipane Tart

Vanilla ice-cream

Selection of Ice-cream

Please ask for flavours!

Chocolate Mousse

Orange syrup, honeycomb

2 Courses for £17.00 ~ 3 Courses for £21.00

Tuesday to Friday 12noon to 2.00pm & 5.30pm to 9.30pm

and Early Bird on Saturday 5.00pm to 6.00pm

**For allergy advice, please ask the staff*

