

SAMPLE A LA CARTE MENU

TO NIBBLE...

Bowl of Mixed Olives £3.95
Artisan Bread, Olives, Olive Oils & Balsamic (per person) £2.25
Bread & Butter (per person) £1.25
Hot Smoked Salmon Fishcake Bites with Tartare Sauce £3.95
Salt & Pepper Squid with Sweet Chilli Dip £4.95

TO BEGIN...

Homemade Soup of the day with Artisan Bread £4.94
Ham Hock & Duck Terrine with Sweet Wine Jelly & Watercress £6.50
Salad of Coconut Poached Chicken, Serrano Ham, Melon, Roasted Cashews and Croutons
£7.25/14.50
Seafood – Classic Prawn Marie Rose, Hot Smoked Salmon Fishcake & King Prawn Teriyaki
£8.95
Salad of Poached Pear, Harrogate Blue Cheese, Walnuts, Watercress & Elderflower Jelly
£6.50
Grilled Asparagus wrapped in Serrano Ham, Poached Egg & Parmesan £7.95
Monkfish Fritters with Fried Squid, Sweet Chilli Mayonnaise £7.50/£15.00
Sauté of Lambs Kidneys with Black Pudding, Smoked Bacon & Peas £6.50/£12.00

Deli Board

A platter including cured and smoked meats, local cheese, smoked fish, chutneys and warm bread.....ideal for 2 as a starter

£16.50

MAIN COURSES

Pork – Slow Roasted Belly and Braised Cheek with Baked Apple, Spring Onion Mash & a Cider Gravy £14.50
Roasted Lamb Rump, Black Pudding Mash, Wild Mushrooms, Garlic & Rosemary Gravy
£17.50
Roasted Venison Loin, Venison Pie, Boulangère Potato & Port Sauce £19.50
Roasted Breast of Duck, Confit Leg, Rosti Potato, Braised Peas with Smoked Ham £16.95
Roasted Salmon Fillet, Lemon & Dill Mash and a Wild Mushroom Sauce £14.50
Moroccan Spiced Roast Chicken Breast, Chickpea & Chorizo Broth & Cous Cous £14.00
Butternut Squash Risotto with Wild Mushroom Fritters £12.50
Goats Cheese, Beetroot, Spinach & Walnuts in Puff Pastry, Grain Mustard Sauce & Hand cut chips £12.00

Food Allergies

If you suffer from any food allergies, please let our staff know when you order and we can advise on your menu choices.

Fish & Chips

Battered Haddock with Hand Cut Chips & either Garden or Mushy Peas

£12.50

GRILLS

Served with Grilled Tomato, Onion Rings & Hand Cut Chips

8oz Waterford Farm 30-day Salt Aged Sirloin Steak £20.95

12oz Waterford Farm 30-day Salt Aged Ribeye Steak £18.95

Gammon Steak with Eggs or Pineapple £14.00

Rubs

Jazz up your grill with one of our great flavouring rubs for only £1.50 extra. Choose from:

Cajun (chilli, oregano, pepper, smoked paprika, coriander, garlic)

Italian (thyme, garlic, pepper, basil, fennel, marjoram, parsley)

Adobo (garlic, onion, chilli, oregano, cumin, paprika)

Sauces

Add your choice of sauce or butter £3.00 extra. Choose from:

Pepper – Crushed Peppercorns, Brandy, White Wine & Cream

Creamy Blue Cheese & Mushroom

Diane – Mushrooms, Onion, Red Wine, Brandy & Cream

Sides £3.00

Onion Rings, Coleslaw, Chips or Creamy Mash

Queen's Burger

An 8oz Waterford House Farm Beef Burger with Hand Cut Chips, Salad garnish & Coleslaw

£10.95

Add any of the following for just £1.00 extra!

Mature Wensleydale & Smoked Bacon

Wild Mushrooms & Blue Cheese

Black Pudding & Fried Egg

Or why not add an **extra** burger for only £3.50?

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