



## Starters

- Soup of the day – Roast tomato & Spanish almond, with mature cheddar crostini (v) – 5.95  
Pan-roast vegetable puff pastry mille-feuille with parmesan (v) – 6.50  
Annas Happy Trotters pork belly with apple chutney & maple syrup – 6.50  
Annas Happy Trotters pork & local chorizo meatballs with toasted garlic bread – 6.95  
Locally foraged wild mushroom crostini (v) - 7.50  
Home-made signature fishcake (smoked haddock & salmon) with curry cream – 6.95  
Sautéed king scallops with minted crushed peas, bacon & pea shoots - 9.00  
Decks smoked salmon with Slovakian potato salad – 6.95

## Mains

- Aged Yorkshire beef fillet on Bravas mashed potatoes served with a chorizo dumpling – 25.00  
Aged Yorkshire sirloin with black pudding potato cake, poached egg & red wine sauce - 20.00  
Local Roe venison on crisped polenta with dark chocolate & chilli sauce - 20.00  
Seared swordfish on wheat tacos with guacamole, tomato & olive salsa, & sour cream - 19.00  
Haddock in curry spiced soda water batter on Bombay potatoes - 16.00  
Chicken Katsu served with Yorkshire Blue cheese & bacon risotto - 15.00  
Vegetarian platter – Roast pepper & aubergine dumpling, mini courgette & red onion tortilla,  
Yorkshire Blue stuffed field mushroom & patatas bravas (spiced potatoes) (v) – 13.00

### Sides

- Spinach with Crumbled Yorkshire Blue 4.50  
Locally Foraged Wild Mushrooms 4.50  
Roasted Vegetables 3.50  
Broccoli Cheese 3.50  
Chipped/Mashed/Roasties 3.50  
Sautéed Potatoes with Chorizo 4.50  
Rocket & Parmesan Salad/Mixed Salad 3.50