



2 course lunch menu

Starters

Soup of the day – Roast tomato & Spanish almond, served with farmhouse toast (v)

Stuffed Scarborough field mushroom with Yorkshire Blue cheese (v)

Welsh rarebit (v)

Miniature omelette Arnold Bennett with Decks smoked haddock & cheddar

Mains

Minute steak with chunky chips & wild mushroom sauce

Chicken and tarragon open pie

Home-made smoked haddock & freedom salmon fishcake with triple-cooked chips & curry cream

Field mushroom stroganoff open pie (v)

Pork Loin Steak with Mustard Mash & Apple Chutney Gravy

Starter & Main – 12.00

Main course only – 9.00

Sandwiches & Salads

Mature cheddar on farmhouse bread with cup of today's soup (v) – 6.95

Home-made fishfinger sandwich with triple-cooked chips & tartare sauce – 8.95

Chorizo & pork burger topped with roast pepper & cheese, served with triple-cooked chips – 9.95

Mature cheddar, bacon & caramelised red onion panini – 6.45

Daprika marinated chicken & sweet pepper salad – 8.95

Dan-roast vegetable & parmesan salad (v) – 8.95

Starters

Soup of the day – Roast tomato & Spanish almond, served with farmhouse toast (v) – 5.95

Dan-roast vegetable mille feuille (v) - 7.50

Locally Forage Wild Mushroom Crostini 7.50

King Prawns in Panko Crumb with Garlic Mayo – 7.50

Mains

Haddock in curry spiced soda batter on Bombay potatoes – 17.95

Aged Sirloin with Doreens black pudding hash, poached hens egg & red wine sauce - 20.00

Venison on Polenta with pickled wild mushrooms & Chocolate Chilli Meat Juices 20.00

Chicken Katsu served on Yorkshire blue & bacon risotto - 15.00

Vegetarian platter – Scarborough field mushroom stuffed with Yorkshire Blue, mini courgette, red onion & cheddar frittata, & patatas bravas (spiced potatoes) (v) – 13.00