



~ PRIVATE DINING MENU~

White Onion Cider Soup

Herb Croutons 3.95

Confit Kirkby-Malzeard Pork & Duck Liver Terrine

Piccalilli, Toasted Brioche 6.95

Proper Prawn Cocktail

Paprika Marie-Rose, Crunchy Lettuce & Apple 7.95

Baked Queen Scallops

Garlic & Parsley Butter, Mature Cheddar Crust

Starter 9.95 / Main Course 12.95

Yellison Farm Goats Cheese Plum Tomato Sticky Onion Tart

Salsa Verde & Salad Leaves 6.95

Fillet of Sea Bass

Braised Lentils, Roasted Fennel, Red Pepper Purée 16.95

Yorkshire Chicken Breast

Celeriac, Sweet Potato Dauphinoise, Autumn Greens, Red Wine Rosemary Jus 15.95

Slow Roasted Belly Pork & Braised Cheek

Crispy Crackling, Bacon & Savoy Cabbage Parcel, Pears, Vanilla & Lime Potatoes 15.95

Pea & Mint Ravioli

Crispy Sage Leaves, Amoretti, Red Wine Salsify, Butternut Puree 12.95

Rib Eye "Steak Frites"

Skinny Fries, Rocket & Tomato Salad, Confit Tomato, Field Mushroom, Onion Rings & A Choice of Béarnaise Sauce, Peppercorn Sauce or Truffle Butter 23.95

Dark Chocolate Truffle Torte

Blood Orange Jelly, Peanut Ice Cream & Praline 6.95

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream 5.95

Lemon Posset

Texture of Raspberries 5.95

Crème Brulée

Passion Fruit & Orange
Elderflower Ice Cream, Vanilla Shortbread 5.95

A Selection of Durham Ox Ice Creams

5.95