



~Private Dining Menu~

Soup of the Day £5

Goats Cheese Fritters (V)

Chargrilled Vegetables,
Basil Pesto £7

Baked Queenie Scallops!

Queen Scallops, Gruyère, Cheddar, Garlic Butter £9

Prawn & Crayfish Cocktail

Little Gem, Granny Smith Apple, Cucumber, Cherry Tomato Paprika Marie-Rose £8

Pork & Venison Pate

Farmhouse style, Tomato Chutney, Toasted Sourdough £7

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Chicken Milanese

Bread Crumbed flattened Chicken, Lemon & Caper Butter, Truffle Mayonnaise, Skinny Fries £16

Roasted Butternut Squash Ravioli (V)

Rocket & Regato Cheese £13

Seabass Fillet

Celeriac Puree, Spinach, Lemon & Chive Beurre Blanc £19

Grilled Yorkshire Pork Loin Chop

Bubble & Squeak, Seasonal Greens, Apple Sauce £14

Chargrilled Prime Yorkshire 10oz Ribeye "Steak Frites"

All Steaks served with Mushroom, Tomato, House Salad,
Chunky Chips or Skinny Fries.
Choice of Sauces – Peppercorn, Béarnaise or Yorkshire Blue £26

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Sticky Toffee Pudding

Toffee Sauce, Cinder Toffee Ice Cream

Vanilla Crème Brûlée

Homemade Shortbread

Rhubarb & Winter Berry Mess

Meringues & Cream

Chocolate Brownie Sundae

Chocolate Sauce, Vanilla Ice Cream, Salted Caramel

All Desserts £7

Cheeseboard

Cheddar, Blue & Brie £9

All our food is prepared to order and we strive to satisfy all dietary requirements. Did you know we have separate Vegetarian & Gluten Free Menus?? If you require information about any ingredients or allergens in our dishes please ask a member of our team.