



**PRIVATE DINING ROOM MENU £61.95 per person**

**Selection Of Canapés**

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**Ham Hock Terrine**

Toasted Brioche, Piccalilli

**Trio Of Salmon**

House Pickles, Lemon & Caper Dressing

**Warm Tartlet of the Day**

**Prawn & Crayfish Cocktail**

Paprika Marie Rose

**Ox Cheesy Baked Queenie Scallops**

Garlic & Parsley Butter, Cheddar & Gruyère

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**Chicken Supreme Forestière**

Dauphinoise Potatoes, Seasonal Vegetables, Forestière Sauce

**Market Fish of The Day**

**Harissa Black Eyed Bean & Squash Ragout (VG)**

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus

**Mount Grace Fillet of Beef**

Dauphinoise Potatoes, Seasonal Vegetables, Beef & Madeira Reduction  
*(Cooked Medium Rare, please ask for well done)*

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**Sticky Toffee Pudding**

Toffee Sauce, Cinder Toffee Ice Cream

**Chocolate Brownie**

Chocolate sauce, Vanilla Ice Cream

**Banana, Toffee & Pecan Pudding**

Vegan Ice-Cream GF, VG

**Cheese Plate – Biscuits, Chutney & Fruitcake**

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**Coffee & Tea, Something Sweet**



**SUNDAY LUNCH MENU £48.95 per person**

**Ham Hock Terrine**

Toasted Brioche, Piccalilli

**Trio Of Salmon**

House Pickles, Lemon & Caper Dressing

**Warm Tartlet of the Day,**

**Prawn & Crayfish Cocktail**

Paprika Marie Rose

**Ox Cheesy Baked Queenie Scallops**

Garlic & Parsley Butter, Cheddar & Gruyère

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**Roasted Dry Aged Sirloin of Prime Yorkshire Beef**

*(Cooked Medium Rare, please ask for well done)*

**Garlic & Rosemary Roasted Chicken Supreme**

**Roast Loin Of Yorkshire Pork**

**Harissa Black Eyed Bean & Squash Ragout (VG)**

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus

All Roasts served with Yorkshire Pudding, Roast potatoes, with all the Sunday trimmings.

**Market Fish Of the Day**

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**Sticky Toffee Pudding**

Toffee Sauce, Cinder Toffee Ice Cream

**Chocolate Brownie**

Chocolate sauce, Vanilla Ice Cream

**Sunday Pudding of the Day**

**Banana, Toffee & Pecan Pudding**

Vegan Ice-Cream GF, VG

**Cheese Plate – Biscuits, Chutney & Fruitcake**

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**Coffee & Tea, Something Sweet**



**MID-WEEK (Monday – Thursday) PRIVATE DINING MENU £45 per person**

**Bread Baskets and Hummus**

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**Roast Chicken Supreme**

Dauphinoise Potatoes, Seasonal Greens, Forestier Sauce

**Market Fish of the Day**

Dauphinoise Potatoes, Seasonal Greens, Lemon & Caper Butter

**Vegetarian Dish of the Day**

Potatoes, Seasonal Greens

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**Sticky Toffee Pudding**

Cinder Toffee Ice Cream, Toffee Sauce

**Ox Cheese Plate**

Biscuits & Chutney

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**Tea, Coffee & Something Sweet**