



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

Goats Cheese Fritters

Harissa Hummus, Smashed Avocado, Pumpkin Seeds (V)

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

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus (VG)

Mount Grace Fillet of Beef

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

Sticky Toffee Pudding

Toffee Sauce, Cinder Toffee Ice Cream

Chocolate Brownie

Chocolate sauce, Vanilla Ice Cream

Banana, Toffee & Pecan Pudding

Vegan Ice-Cream (GF, V)

Cheese Plate – Biscuits, Chutney & Fruitcake

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

Goats Cheese Fritters

Harissa Hummus, Smashed Avocado, Pumpkin Seeds (V)

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

Aromatic smoky spiced, Aubergine & Tomato, New Potatoes, Spiced Tomato Hummus (VG)

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, V)

Cheese Plate – Biscuits, Chutney & Fruitcake

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