

Starters

Soup of the day ✓ With warm crusty bread	£4.25
Cray fish tails and mussels Sautéed in garlic and herb butter	£5.65
Thyme roasted salmon and smoked haddock With lime, caper and dill vinaigrette	£5.65
Char grilled Mediterranean vegetables ✓ Chilled and served on focaccia	£4.95
<i>Served with bresaola</i>	£6.95
Grilled goats cheese ✓ Spiced with olives, pimento, basil and set on focaccia	£4.70
Fresh green asparagus ✓ Served with a herb butter sauce	£4.55
<i>Topped with poached egg</i>	£4.75

Mains

Roast lamb rump With boulangère potatoes and sautéed spring greens	£14.70
Beef and blue cheese gourmet steak Rolled in smoked bacon	£15.95
Roast breast of guinea fowl With watercress and game chips	£13.70
Cod supreme with sauce duglere Dressed with puff pastry flutes	£12.50
Thyme roasted bell pepper ✓ Stuffed with ratatouille and saffron rice	£8.50
<i>Topped with grilled Halloumi cheese</i>	£9.50
Vegetable, pak choi and egg noodle stir fry ✓ Tossed in hoi sin sauce	£8.50

All served with boulangère potatoes and vegetables.

Grills

8oz* Sirloin steak With tomato, mushroom, onion rings, chips and peas	£16.50
Salmon steak rolled in Parma ham Served with new potato, spring greens and citrus salad	£12.90
Chicken, king prawn and pineapple kebab Served with coconut rice and korma sauce	£13.50

Classics

Chicken breast with mozzarella and chorizo Served with bbq sauce, sour cream, fries and salad	£13.00
Home made pork and black pudding sausages With spring onion mash and grain mustard sauce	£10.50
Black Sheep Ale battered pollock With fries, peas and home made tartare sauce	£11.95

Salads

Caesar salad ✓	£8.50
<i>Served with chicken</i>	£10.50
King prawn Niçoise	£13.00

All salads can be served as a starter at half price.

Sides

Hand cut chips	£2.95
Tomato and red onion salad	£2.95
Mixed leaf salad	£2.95
Garlic pizza bread	£2.95
Garlic pizza bread with mozzarella cheese	£3.45

Desserts

Warm treacle tart with sauce Anglaise ✓	£4.25
Grand Marnier panna cotta ✓	£4.25
Home made chocolate brownie ✓	£4.25
Chunky fresh fruit salad and berries ✓	£4.95

Cheese

A trio of Yorkshire cheese ✓ Yorkshire blue, Wensleydale and Ribblesdale served with oat cakes and Yorkshire chutney	£5.50
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Ice cream and sorbet

White chocolate, per scoop ✓	£1.75
Vanilla pod, per scoop ✓	£1.75
English butter toffee, per scoop ✓	£1.75
Honeycomb, per scoop ✓	£1.75
Orange and ginger sorbet, per scoop ✓	£1.75
Lemon sorbet, per scoop ✓	£1.75

Tea and coffee

Selection of ground coffees from	£2.95
Selection of teas from	£2.95
Liqueur coffees	£5.50

All the above served with amaretti biscuit.

 The Restaurant was awarded one Rosette in 2008.

For those guests staying on a dinner inclusive basis the allocation towards any combination of dishes is £21.95. You are welcome to choose any combination of dishes and should your bill exceed £21.95 the variance will be charged as a supplement

We would like you to know that some of our dishes may contain traces of nuts. We can not guarantee that our fish dishes will not contain small bones. ✓ Indicates dishes suitable for vegetarians.

All prices are inclusive of VAT at the current rate.

* Approximate weight before cooking.