



## STARTERS

Parsnip and honey soup,  
warm bread and whipped butter (vo)

Pan fried cod cheeks, black pudding,  
cauliflower

Ratatouille verrine, smoked beetroot purée,  
black olive loaf (v)

Treacle cured salmon, mini malt loaf,  
crispy seaweed

Crispy ham and chicken croquette,  
piccalilli, pickled cauliflower

## MAINS

Slow cooked beef feather blade, Guinness,  
King Oyster mushroom, smoked garlic mash,  
pickled red cabbage

Homemade pappardelle pasta, mushroom ragu,  
wild rocket, aged parmesan, fresh trufflevo

Pan fried pheasant breast, honey-roasted  
Jerusalem artichoke, smoked pear, hazelnut.  
Pan fried hake, saffron-poached potato,  
shellfish cassoulet

Poached cod, red wine, salsify, radicchio.

## DESSERTS

Baked Eggnog tart, nutmeg ice cream,  
poached Yorkshire rhubarb

Stem ginger and lemon posset, blackberry  
granola, ginger shortbread (V)

Local cheese, celery,  
chutney

Dark chocolate tart, parsnip ice cream,  
coffee anglaise

## NEW YEARS EVE MENU -

£42

### Nibbles

Tempura gherkins, sweet chilli aioli 4  
Warm ham hock and cranberry croquettes, rarebit sauce 5  
Crispy squid, black pudding aioli 5  
Olives 3  
Bread board, whipped butter, olive oil and 12yr balsamic 4

### Sides

roasted root vegetables, maple and cumin 4  
Wilted sprout tops, blue cheese and walnut crumb 4  
“Posh chips”, parmesan, truffle oil, béarnaise sauce 5  
New potatoes roasted with rosemary, garlic and sea salt 4  
Triple cooked chips 3  
Charred broccoli, romesco sauce, toasted almonds 4