

Menu

Starters

- Button Mushrooms Cooked in White wine, garlic, onion, tomato and tarragon finished with cream glazed with cheese served with garlic bread.
- Peach halves filled with cream cheese topped with smoked salmon and prawns served on a bed of mixed lettuce with lemon dressing brown bread and butter.
- Griddled black pudding dressed on wholegrain mustard, mash veiled with Cumberland sauce.
- Homemade Pate served on a bed of mixed lettuce with homemade chutney and Melba toast.
- Full Monty of sausage, bacon, and mushroom and tomato sautéed served on a crisp salad topped with a fried egg and croutons.
- Freshly made soup with crisp rolls and butter.
- Prawn cocktail dressed on a bed of mixed lettuce with Marie-rose sauce and brown bread and butter.
- Brie cheese griddled in bacon served on a bed of leaves veiled with Cumberland sauce.

Mains

- Yorkshire beef fillet baked in wholegrain mustard served on a port wine reduction with seared queen scallops.
- Yorkshire beef fillet layered with black pudding served with wholegrain mash veiled with a claret sauce.
- Fillet of Yorkshire beef Wellington with home-made pate baked in puff pastry served on a rich mushroom and Madeira sauce.
- Medallions of pork fillet with prunes wrapped in bacon served on apple mash with a rich piquant sauce.
- Supreme of chicken baked in garlic butter served on a crouete of chicken liver pate with orange piquant sauce.
- Supreme of chicken cooked in butter on a confit of local sausage, red onion, and potato and spiced with Lea and Perrins sauce.
- Lamb shank braised in red wine with root vegetables, redcurrant jelly and honey served on minted mash.
- King scallops thermidor with cognac English mustard and cream liaison glazed with fresh parmesan cheese and braised rice.

- Escalope of beef fillet baked wrapped in bacon, glazed with stilton cheese served on a Madeira and mushroom sauce with fresh vegetables and potatoes.
- Fillet of beef stroganoff with paprika, brandy, cream and fresh lime served with braised rice.
- Locally smoked haddock poached in milk with tomato onion and mushroom served with fresh vegetables and potatoes.
- Whitby cod cooked in lemon butter served on parsley mash with prawn Mornay sauce.

Steaks

- Fillet steak.
- Sirloin griddled
- Served with; tomato, onion and mushroom chutney, French fried onions.
- Studded with black pepper, cream brandy sauce.
- Topped with stilton cheese celery chips port wine jus.
- All with an array of fresh vegetables, new potatoes or salad or chipped potatoes.

Fish

- King scallops and monkfish simmered in white wine with tomato and prawn s served on smoked haddock mash glazed with fresh parmesan.
- Bombay, monkfish with mixed peppers, onions, and tomato spiced and served with almond and raisin rice.
- Halibut fillet cooked in lime butter served on a tomato and tarragon mash veiled with brandy and crayfish butter cream sauce.
- Monkfish griddled wrapped in bacon, served on a compot of mixed capsicum tomato, red onion and potato drizzled with chilli and garlic olive oil.
- Escalope of fresh Salmon griddled in lime butter served on a caesar salad with fresh asparagus and new potatoes.