

The Premier Dining Room

Starters

Roast plum tomato and smoked paprika soup, micro herbs and basil <i>(vg, gf)</i>	£6.50
Prawn and avocado salad served with Marie rose sauce <i>(gf)</i>	£8.45
Whipped duck liver parfait, plum and red onion marmalade micro watercress garlic chive salad, toasted ciabatta crisp	£7.95
Yorkshire puddings with rich onion gravy <i>(v)</i>	£5.95
Toasted rye bread with whipped avocado mousse and heritage beetroot hummus on a bed of watercress, apple, garlic and chive salad <i>(v)</i>	£7.95

Served with sliced harvester batch loaf and butter

Main courses

Roast sirloin of beef with pressing of shin, Yorkshire pudding and roast jus	£27.95
Battered haddock with chunky chips and peas served with brown bread and butter	£16.95
Minted confit lamb shoulder, rosemary roasted roots, Sweet garden pea puree with Port & Cumberland sauce <i>(gf)</i>	£17.95
Homemade steak and Theakston's ale pie, oven baked with herb pastry topping, chunky chips and peas	£15.95
Wild mushroom caramelized red onion pithivier, vegan creamed leeks, toasted pumpkin seeds and heritage tomato salsa <i>(vg)</i>	£15.95

Main courses are served with fresh seasonal vegetables

Seafood deli platter

A selection of fish and seafood; roasted tiger prawns, salmon, peppered flaked mackerel, mini prawn cocktail and mixed seafood salad with Marie rose sauce served with hot new potatoes *(v)*

£19.45

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Desserts

Warm raspberry almond frangipane tart with vanilla crème Anglaise <i>(v, gf)</i>	£7.95
Classic Eton Mess, macerated strawberries, lemon balm garnish and sharp raspberry coulis <i>(v, gf)</i>	£7.25
Black Forrest chocolate delice, Morello cherry kirsch compote <i>(v)</i>	£7.95
Blood orange posset, caramelised orange garnish and amoretti biscuit crumb <i>(v)</i>	£7.50
A selection of ice creams	£4.95
Yorkshire cheeseboard selection with celery, grapes and fruit chutney	£10.75
Yorkshire tea or Rainforest Alliance coffee	£1.95

Table d'hôte menu | Two courses £18.95 or Three courses £21.95

Yorkshire puddings with rich onion gravy *(v)*

Chicken liver parfait with onion marmalade and toasted ciabatta

Soup of the day

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Homemade steak and Theakston's ale pie, oven baked with herby pastry topping served with chunky chips and peas

Carved loin of pork with apple and sage stuffing served with fresh seasonal vegetables and potatoes.

Freshly prepared British beef burger served with Yorkshire cheese, crispy bacon, lettuce and tomato served with chunky chips

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A selection of ice creams

Eton mess *(gf)*

Hot dessert of the day

Food allergens & intolerances

The allergy information provided by this business relates to foods used as actual ingredients deliberately present in our dishes. The information has been obtained from our suppliers, and all reasonable steps have been taken to ensure that the information is accurate and up to date. We take the issue of food allergies very seriously; however, all of our dishes are produced and prepared in an environment that is not free from gluten, milk, nuts and other allergens.

If you are sensitive to the trace presence of an allergen or allergens, we are unfortunately unable to guarantee that any of our foods are suitable for you.

vg = Vegan | v = Vegetarian | df = Dairy free | gf = Gluten free