

EVENING MENU

	Starter	Main
Yorkshire Organic White Onion & Cider Soup, topped with Crisp croutons <i>v</i>	£4.50	-
Grilled goats cheese, sherry poached pear & roasted polenta salad with pumpkin seeds <i>v</i>	£6.95	£12.95
Home made winter fruit Black pudding, crisp Parma ham over Apple & vanilla compote	£6.95	£12.95
Sweet soy belly pork, Crisp fried and tossed in ginger and lime soy dipping sauce	£6.95	£12.95
‘Crown Inn’ Smoked Salmon, served with lemon infused frozen Vodka & chopped dill <small>(Four hours in Steve’s special brine.. Two days curing..18 hours smoking, in our own smokehouse)</small>	£7.95	£13.95
Gloucester Old Spot Hot Pot, Saute Potatoes, Organic red cabbage and crisp crackling		£13.95
Gorgeous Yorkshire East coast Pollack and chips. Crisp beer batter, homemade tartare sauce and Organic tomato sauce. <small>** (supporting sustainable British fishing not using Cod or Haddock)</small>		£11.95
Yorkshire Dales lamb shoulder, roasted with Parma ham over Bubble n’ squeak. Minted jus		£12.95
Fresh Yorkshire East coast Fish Pie. Sole, Pollack and Scarborough Woof. Topped with Wensleydale		£11.95
Local Yorkshire Givendale Steak and Theakston’s en croute with chive mashed potato & puff pastry		£11.95
Local Yorkshire Givendale Five weeks hung Rump steak. Marinated with garlic, Maderia, Balsamic & Shallots. Roasted until pink with fresh Bearnaise, roasted tomatoes & chunky chips <small>(The estate almost borders our car park 40 acres of gardens, good shootin, fishin and a des res’)</small>		£18.95

CAREFULLY SOURCED FROM YORKSHIRE FARMERS

Dishes to complement All at £2.95

Fresh mixed Organic vegetables topped with herb oil

Steve’s chunky chips with homemade organic ketchup & garlic mayo

Morris Scaife brings our Cabaret Potatoes from Ouseburn

Fresh green rocket & parmesan salad

New Season Jersey Royal Potatoes topped with Minted Butter