

Starters

Tartlet of caramelised onion, goat's cheese and slow dried tomato.

A delicate butter shortcrust tartlet filled with golden cross goat's cheese, crème fraiche, slow dried tomato with garlic and basil. Served with rocket salad with red pesto and reduced balsamic dressing.

Thai fritter of broccoli and smoked tofu.

Fritters of home smoked tofu and broccoli with peas, fresh ginger, green chilli, lime leaf, lemongrass, sesame and coriander. Served with fresh banana chutney and plum dressing. V

Ravioli parcel with hazelnut, red cabbage and thyme.

A homemade ravioli parcel filled with a blend of roasted hazelnut, red cabbage, celeriac and thyme. Served with a hearty soup of beetroot and butterbean.

Soup

Freshly prepared soup of the day served with homemade bread.

Mains

Risotto of roasted red pepper with kale and squash.

Arborio rice cooked in our own broth with leek, kale, white wine, mascarpone, Lyburn Farm mature cheese and red pepper sauce. Topped with roasted squash and watercress salad (V).

Parsnip, Bramley apple and Strathdon Blue cheese mousse.

A light baked mousse of parsnip, apple and Strathdon Blue cheese. Served with roasted potatoes, swede and puy lentil stew.

Spicy Chilli in a chick pea pancake with sliced baked potato and chocolate sauce.

Chilli in tomato sauce with quinoa, butter beans, kidney beans and vegetables, served with sliced sweet potato, courgette, salsa, crème fraiche and chocolate sauce. (V)

Roulade of walnut, leek and spinach.

A layer of baked walnut and leek with sage wrapped in a layer of spinach with basil. Served with creamy mash and Jerusalem artichoke sauce.

Desserts

Dark chocolate soufflé.

Served with homemade vanilla ice cream.

Whisky pannacotta with warm pear.

Vanilla and whisky pannacotta topped with warm pear and caramel
Served with meringue.

Whole orange jelly with pineapple and rum sorbet.

Orange segments in jelly and served on thinly sliced caramel pineapple topped with rum coconut sorbet. Served with rum soaked raisins. V

Plum and blackberry crumble.

Baked plum and blackberry with a crumble topping, served hot with a homemade chocolate filled with Sambuca, coffee and white chocolate. (Vegan option with chocolate 'ice cream') (V)

(V) – vegan on request

2 courses £16.50

3 courses £21.50