

Sample Menu:

Starters and Snacks

Seasonal Soup of the Day	4.50
Grilled Goats Cheese with a Pickled Beetroot, shaved Fennel and Soured Cream Salad	6.25
Tempura of Tiger Prawns, Vegetable Spring Rolls, Sweet Chilli and a Honey and Soy Dressing	6.95
Smoked Salmon Salad with Lemon and Croutons	6.50
Rabbit, Wild Mushroom and Baby Spinach Filo Tartlet	5.95
Bruschetta with Feta Cheese and Olives	4.95

Main Courses

Local Barnsley Lamb Chop, Roasted Potatoes and Mediterranean Vegetables, Balsamic and Pesto	12.95
Local Sausages with Mashed Potato	9.95
Homemade Fishcakes, Lime and Chive Crème Fraiche with Salad	9.95
Slow Braised Shoulder Blade of Herefordshire Beef on Roasted Butternut Squash Bubble and Squeak	13.95
Beer Battered Fish Fillet, Chunky Chips, Homemade Tartare and Mushy Peas or Tomato and Red Onion Salad	11.50
Thai Marinated Chicken with a warm Sweet Potato Salad, crisp Lettuce and Coconut Mayonnaise	12.95

Specials Board (Example Only)

Roasted Sweet Potato and Thyme Soup	4.50
Parma Ham with Sundried Tomato Salad	6.50
Smoked Mackerel Pate with Horseradish Cream and Granary Toast	5.95

Baked Saint-Macellin Cheese with an Apple, Beetroot
and soured Cream Salad 5.95

Fillet of Gilthead Seabream, crushed Potatoes, Tomato Oil and Roast
Mediterranean Vegetables 13.95

Locally reared Aberdeen Angus Rump Steak with Chunky Clips and Salad
-served with Pink Peppercorn Sauce, Blue Cheese Sauce OR
Garlic & Herb Butter 15.95

Roast Herb stuffed Partridge with a Port and Damson Sauce,
Roast Potatoes and Curly Kale 14.95

Roast Pave of local Venison with Celeriac & Beetroot Gratin
and buttered Purple Sprouting 14.95

Celeriac & Beetroot Gratin with Butternut Squash and
Sweet Potato Bubble & Squeak 9.95

Wild Mushroom and baby Spinach Wellington with Roast Potatoes
and Purple Spouting 9.95

Dessert

Homemade Sticky Toffee Pudding 4.95
With Toffee Sauce and Vanilla Ice Cream

Homemade Tiramisu with Biscuit Culliere

Roasted local Plums in Vanilla and Red Wine
with a Bitter Chocolate Mousse

Iced Custard Parfait, Rhubarb and Ginger Compote
with a warm Crumble topping

Bitter Chocolate Terrine with Raspberry Sorbet

Ice Creams or Sorbet

Summer Berry Brioche Pudding with Cream
or Clotted Cream

A Selection of Cheeses, Biscuits & Chutney

5.75

Two Course Weekday Lunch Menu at £7.95

Soup of the Day

Welsh Rarebit

Roasted Red Pepper Humous

Lambs Liver and Bacon with grainy Mustard Mash

Grilled Sardines, New Potatoes and Salad

Tomato, Feta and Black Olive Tagliatelle

Blackberry and Apple Crumble

Iced Honey and Muesli Parfait

Caramelised Pear Tarte Tatin