

60

RESTAURANT

STARTERS

Deep Fried Hake with Homemade Black Pudding and Ketchup £6.95

Seared Scallops with Pumpkin Strudel and Parmesan Foam £11.50

Half Dozen Carlingford Lough Oysters Nature with Shallot Vinegar £8.25

Goats Cheese and Sunblushed Tomato Lasagne with Onion Marmalade £6.95

Ham Hock Terrine with Rarebit on Toast and Piccalilli £6.50

Pan Fried Wild Duck Breast with Confit Duck Gyoza Dumpling and Shallot Dressing £7.50

MAINS

Pan Fried Fillet of Sea Bass with Clam Chowder £19.95

Fillet of Sole Veronique with Spinach and White Wine Velouté £17.95

Fish and Chips in Cain's Beer Batter with Mushy Peas £12.95

Roast Rump of Swaledale Lamb with Aubergine and Potato Fondant,
Provençale Vegetables & Olive Jus £19.95

Grilled Cumbrian Sirloin Garni with Grilled Mushrooms, Tomatoes, Onion Rings
and Au Poivre Sauce £19.50

Roast Breast of Goosnargh Chicken with Tagliatelle, Sautéed Mushroom and Cep Cream £16.50

Pan Fried Breast of Goosnargh Duck with Rosti, Confit Peppers and Peppercorn Sauce £16.95

SIDE ORDERS

Chips £2.95

New Potatoes £2.95

Vegetables of the Day £3.25

Mixed Salad £3.75

Tomato and Basil £2.95

Rocket and Parmesan £3.50

Some of the menu items may contain nuts.

SAMPLE MENU