

Starters from £4.80 — Mains from £13.95 — Desserts all £5.50

..... *Starters*

Spinach & Poached Egg Florentine with Chive Hollandaise on Toasted Muffin - gf -*

*Pan Fried Lemongrass, Ginger and Chilli Potato Cakes - df - v - vg -
with Watercress and Sweet Chilli Dressing*

Sherry & Garlic Mushroom Tartlet with Smoked Wensleydale & Pumpkin Seed Crumb - v -

Coriander & Lemon Hummus, Guacamole & Spicy Bean Salsa - df - gf - v - vg -
with Vegetable crudités & Warm Pitta Bread*

Pan Fried Black Pudding and Goats Cheese with Apple Purée and Prosciutto crisp

Fresh Made Soup of the Day with Farmhouse Cob - gf - df* - v - vg* -*

Smoked Salmon, Lemon & Dill Pâté - gf -
with warm Pitta bread*

Oven Baked King Prawns with Fried Chorizo & Garlic Butter - gf -
with warmed bread*

Oven Baked Camembert Cheese with Garlic, Rosemary and Lemon Oil - gf - v -
with Crusty cob & Caramelised Red Onion Chutney*

..... *Mains*

*Mixed Herb & Mature Cheddar Roulade - v -
Rolled with Mixed Vegetables & Goats Cheese with a Lemon & Coriander Sauce*

Vegetable Filo Parcel with Spiced Couscous & a Mild Curried Fruit Sauce - df - v - vg -

Roast Mediterranean Mixed Seafood Penne Pasta with Vegetable Crisps

Gourmet Burger with Spicy Cheddar & Sweet Potato Fries - gf - df* - v - vg* -
Soya mince Burger with Garlic Buttered Mushrooms & Onions served in a Brioche Bun with spicy Tomato Relish*

Puy Lentil Shepherdess Pie with Stilton Cauliflower Cheese - gf - df - v - vg* -
cooked in Red Wine with Sweet Potato Mash, Grilled Mature Cheddar & Fresh Thyme topping*

*Ballotine of Chicken wrapped in Bacon - gf - df -
Stuffed with Cranberry & Sage with a red wine & mushrooms sauce, served with apple & Sultana red cabbage*

*Pan Fried Fillets of Sea bass on Pea Puree - gf - df -
with Sautéed chilli, ginger, spring onions & Caper berries with a orange & watercress salad*

*Poached Fillet of Plaice with spinach wrapped in Smoked Salmon - gf -
Served with Apple & Sultana Red Cabbage*

..... *Desserts*

*White Chocolate & Ginger Cheesecake - gf -
with Chocolate Fudge & Summer Berry Coulis*

Lemon and Blackcurrant Posset - gf -
with Shortbread Biscuit*

Peppered & Grilled Peaches - gf - df - vg*
with Yoghurt, Honey, Crushed Raspberries & Pistachio crumb (contains nuts)*

*Petit Meringues with Honey & Pistachio Crumb - gf -
With Berry Creme Chantilly (contains nuts)*

Traditional Rhubarb & Ginger Crumble - gf - df - vg* -
Served with Custard, Cream or Ice Cream*

Selection of Three Cheeses with Grapes, Celery & Biscuits - gf - £5.95
Kirkhams Lancashire, Killeens Goats Gouda, Cote Hill Blue, Traditional Wensleydale
Each Additional Cheese £1.25*

Please advise us of any food allergies or intolerances you may have.