

Evening Specials

To Start

Winter vegetable & pearl barley broth £5.50

Always fresh & handmade! Served with freshly baked sourdough baguette

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Potted chicken liver & Madeira pâté £6.50

Spiced butter topping, apple & cider chutney. Sourdough croutes

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Duo of melon £6.25

Caramelised oranges & saffron & orange syrup

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Herb cured Scottish salmon £7.95

Thinly sliced, black pepper soured cream, charred lemon, mustard dressed leaves & ciabatta toast

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Whole baked Camembert (for two) £13.50

With pigs in blankets, spiced cranberry chutney & fresh baked sourdough bread

Main Event

Steak & kidney suet pudding £15.95

A rich ragout of Yorkshire Dales beef & lamb's kidneys in a Black Sheep Beer gravy steamed in suet pastry. Mature Cheddar cheese mash & buttered greens

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Turkey, chestnut & cranberry roulade £14.95

Roasted escalope of free-range turkey breast with a sausage, cranberry & chestnut farce
Colcannon potato cake, sage & onion gravy

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Herb rolled pork loin £15.95

Grain mustard mash, Doreen's black pudding, buttered fine beans & honey jus

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Fishy Dishy £21.50

Pan roasted halibut loin steak, celeriac & potato rosti, roast Jerusalem artichokes, buttered kale & charred shallots. Queenie scallops, white vine velouté. Kale pesto

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The Bad Santa..... £15.95

A 6oz turkey, pork, sage & onion pattie & a 6oz beef steak pattie, panko crumbed French Brie, homemade spiced cranberry relish, crispy smoked dry cured streaky bacon & baby spinach in a brioche bun with turkey gravy-soaked fries

(Sweet potato fries £1.00 supplement)

The Tinsel Jingle sharing is Caring plank! £36.00

2 Jingle Burgers, pigs in blankets, 2 Tinsel koftas, duck fat roasties, roasted vegetables, jug of gravy & spiced cranberry relish

Cooked with passion & served with love!