

# 450

---

## above

3 courses for £28

*(excluding steaks & sharing dish)*

### Starters

**Black pudding tortellini**

with smoked ham knuckle broth 8.00

**Roast celeriac and apple salad**

with balsamic poached pear, toasted walnuts & olive oil (V) 7.50

**Freshly made soup of the day**

with handmade bread and whipped Henderson's butter (V) 6.00

**Harrogate blue cheese mousse**

with black pepper toast, red pepper piperade & chive oil (V) 7.50

**Malaysian spiced hummus**

with chilli popcorn, pine nuts, almonds, refried chick peas and fritters (VE) 6.50

### Mains

**Roasted poussin breasts and confit legs**

with chicken volute, asparagus & mushroom pomme puree (GF) 18.00

**Pollock fillet in sage crumb**

with parsnip and coconut sauce, fried courgette & chive flowers 19.50

**Gressingham duck breast with hoisin sauce**

with potato dauphinoise, blood orange carrots, red chard and orange dressing 16.50

**Lamb rump in mint oil and garlic**

with burnt onion, golden beetroot rosti, sunflower seeds and lamb sauce (GF) 18.50

**Roast plum tomato risotto**

with confit heirloom tomatoes, cashew nuts and basil dressing 16.50 (GF) (VE)

For all allergens and intolerances please see a  
member of staff

# 450

---

## above

### Sharing dish for two

**24oz Pan handle steak, confit tomato, potato dauphinoise, fried courgette, watercress and hollandaise sauce 45.00**

### Steaks

**8oz sirloin 18.00    8oz ribeye 19.50    8oz fillet 26.00**

**All served with chips, onion ring, tomato and mushrooms**

**Blue – sealed on the outside, room temperature in the centre**

**Rare – very pink, very juicy, warm centre**

**Medium rare – pink, very juicy, warm centre**

**Medium – still pink, juicy, hot centre**

**Medium well – slightly pink, not as juicy, hot centre**

**Well done – not pink, hot centre**

### Sauces

**All 2.50 each**

**Béarnaise – butter, egg yolks, white wine vinegar & herbs**

**Peppercorn – black peppercorns & cream**

**Diane – butter, mushrooms, shallots & cream**

**Blue cheese – blue cheese & cream**

### Sides

**All 2.50 each**

**Rocket and truffle balsamic, chive mash, hand cut chips, onion rings, buttered peas & beans, house salad**

For all allergens and intolerances please see a member of staff

# 450

---

## above

### Desserts

**Passion fruit cream brulee**  
with coconut tuile (V) (GF\*) 6.50

**Chocolate bomb**  
with flavours of mango, mango sorbet, honey crunch, fennel and  
warm white chocolate sauce (V) (GF) 6.50

**Elderflower cheesecake mousse**  
with gooseberry jam and praline (V) 6.50

**Banana bread**  
with ginger and pecan & salted caramel ice cream (V) 6.00

**Cheeseboard**  
served with chutney, biscuits, celery and apple 9.00  
Please see staff for today's cheese selection  
(to include in 3 for £28, supplement 4.00)

**Coffee and Truffles**  
Handmade petit fours chocolate truffles served with your choice of tea or coffee 3.20

V = Vegetarian GF = Gluten free VE = Vegan

For all allergens and intolerances please see a  
member of staff