

## *Restaurant Menu*

### *Starters*

**BLACK PUDDING TOWER**

SERVED WITH SALAD AND CARAMELISED APPLE AND FRUIT CHUTNEY  
£4.95

**BLUE BELL HOME MADE SOUP**

SERVED WITH BREAD ROLL  
£4.50

**GOATS CHEESE SALAD**

OVEN BAKED GOATS CHEESE SERVED ON ROCKET AND MIXED LEAF SALAD  
WITH A HONEY AND LEMON DRESSING  
£5.95

**WENSLEYDALE MUSHROOMS**

MUSHROOMS SAUTEED WITH ONIONS BACON AND SAGE FINISHED WITH LOCAL DOUBLE  
CREAM SERVED IN POTS TOPPED WITH WENSLEYDALE CHEESE  
£4.95

**TRADITIONAL SMOOTH CHICKEN LIVER PATE**

FRESH CHICKEN LIVERS SAUTED IN BUTTER HERBS AND GARLIC  
SERVED WITH TOAST AND SALAD GARNISH  
£4.75

**MELON AND SORBET**

SELECTION OF CHILLED MELON SERVED WITH A TRIO OF SORBET TERRINE £4.95

**WARM BACON SALAD**

SERVED ON A BED OF LOCAL LEAVES SERVED WITH A MILD SWEET CHILLI DRESSING  
£4.95

**GARLIC AND HERB QUEEN SCALLOPS**

PAN SEARED IN OLIVE OIL SERVED WITH RICE  
£5.25

Cont.

## *Restaurant Menu*

### *Mains*

#### **ITALIAN SIRLOIN STEAK**

SERVED WITH TOMATO AND GARLIC SAUCE AND TOPPED WITH A FRESH HERB BUTTER  
£16.95

#### **CHICKEN SUPREME WITH LEEKS AND BACON**

TENDER PIECE OF CHICKEN FILLET SERVED IN A RICH CREAM LEEKS AND BACON SAUCE  
£10.95

#### **INDIVIDUAL STEAK AND ALE PIE**

COOKED WITH LOCAL BEER SERVED WITH SHORT CRUST PASTRY  
£9.50

#### **TWICE ROASTED HALF DUCKLING**

SERVED WITH A CARAMELISED ORANGE SAUCE £14.95

#### **BEEF STROGANOFF**

STRIPS OF BEEF FILET SAUTEED, WITH SHALLOTS AND MUSHROOMS FLAMED IN BRANDY  
FINISHED WITH FRESH CREAM FRENCH MUSTARD AND PAPRIKA SERVED WITH A RICE  
TOWER £16.95

#### **OLDE ENGLISH FILLET STEAK**

FILLED WITH STILTON CHEESE WRAPPED IN BACON  
SERVED WITH A PORT AND RED WINE SAUCE  
£21.95

#### **CHAR GRILLED SIRLOIN STEAK**

SERVED WITH ONION RINGS MUSHROOMS AND SEASONAL LEAVES  
£16.95

#### **SLOW COOKED LAMB SHANK**

LAMB SHANK SERVED WITH MINTED GRAVY AND RESTING ON CREAMY GARLIC POTATO  
£14.95

#### **ORIENTAL SEA BASS**

STEAM INFUSED SEA BASS FILLETS RESTING ON CARROT RIBBONS WITH FRESH HERBS;  
LIME ZEST AND FLAVOURED WITH WHITE WINE  
£14.95

#### **PLAICE FILLETS**

TRAY BAKED WITH FRESH HERB CRUST LEMON AND BUTTER  
£9.95

#### **LARGE DEEP FRIED HADDOCK**

SERVED WITH SALAD, LEMON AND HOMEMADE TARTARE SAUCE AND MUSHY PEAS  
£9.95

Cont.

## *Restaurant Menu*

### *Vegetarian Main Courses*

MUSHROOM AND CASHEW NUT STROGANOFF FLAMED IN BRANDY AND SERVED WITH RICE  
£ 9.95

VEGETABLE AND MOZZARELLA WELLINGTON SERVED WITH TOMATO AND BASIL SAUCE £  
9.95

*All people with food allergies please ask the chef  
Fryer used for floured products as well as chips*