

Dinner Menu

Homemade Soup - £4.95

Thai Crab bon bons with sweet chilli mango salsa - £6.95

Chicken Pancetta Terrine with apple chutney and walnuts - £6.75

Smoked Salmon with shallots and capers - £7.25

Ribblesdale Goats Cheese with roast heritage beets and watercress - £5.95

Smoked Duck with celeriac puree, roast fig and hazelnut dressing - £6.95

Chicken Ballotine with roast garlic risotto and paprika cream - £14.75

Pancetta wrapped Pork Fillet with parsnip puree, sautee potatoes, root veg and cider jus - £14.95

Lamb Rump with gratin potatoes, greens and port thyme jus - £15.75

Local Venison with bean ragout - £15.25

Roast Vegetable Strudel with smoky tomato sauce and side salad - £13.25

Confit Duck Leg on a bed of braised red cabbage fondant potato with oranges and rosemary jus - £15.95

Harissa Mackerel with tomato & crab, crushed potato topped with horseradish cream - £13.95

Ice Cream or Sorbets - £5.95

Parkin with treacle sauce and clotted cream - £5.95

Baked Lemon Tart with raspberry sorbet - £5.95

Raspberry crème brulee - £5.95

Toffee & Banana Cheesecake - £5.95

Cheese & Biscuits - £7.25