



## Summer Evening Dinner Menu

### Starters

A Rustic Roast Red Pepper and Cherry Tomato Soup delicately seasoned with Sweet Chilli and served with Jerry's Homemade Basil Bread. £5.25

Creamy Closed Cup Garlic and Fresh Parsley Mushrooms seasoned with Stilton and Crispy Smoked Bacon and served with Hot Bloomer Bread. £6.95

Smoked Salmon, Spring Onion and Asparagus Soufflé Omelette served on a Beetroot and Radish Salad. £6.95

Cocktail of Fresh Tiger Prawns dressed with a Lime, Chilli and Flat Leaf Parsley Mayonnaise, served on a Mixed Leaf, Avocado and Cucumber Salad, with a garnish of Soft Boiled Egg and a Slice of Whole meal Bread. £7.95

Char grilled Black Pudding, Saute New Potato and melted Stilton layered with Sweet and Sour Beetroot and Braised Red Cabbage served on a bed of Mixed Leaves. £6.95

Fan of Honeydew Melon with a Skewer of Fresh Summer Fruits garnished with Tiger Prawns and Smoked Salmon and drizzled with an Orange and Cointreau Shot. £7.25

Savoy Cabbage and Gruyere Bubble and Squeak topped with Flakey Smoked Haddock and served on a Creamed Summer Leek sauce. £7.25

(Please note that all dishes and their ingredients can be adapted to suit individual likes and dislikes, 'Within reason!' We also cater for any special dietary requirements and **allergies**, so, do feel free to discuss these with us.)

*We are fortunate to have a fantastic Farmer, my brother Martyn and Butcher, my husband Jeremy, in our business, to ASSURE, advise, support and keep us supplied with top quality meat. We also have many other great suppliers from or around or local town Pocklington, ensuring top quality, local and seasonal produce is always available whenever possible. We hope this is reassuring to you as a customer to know where your food is coming from.*

*All prices are inclusive of V.A.T at 20%*