



## Summer Evening Dinner Menu

### Starters

Cream of New Potato and Baby Leek Soup served with a melted Wensleydale and Ham Hock Crouton. £5.50

Creamy Closed Cup Garlic and Fresh Parsley Mushrooms seasoned with Stilton and Crispy Smoked Bacon and served in a Puff Pastry Vol-au-vent. £7.25

Fresh Asparagus, Spring Onion and Smoked Applewood Frittata served on a Beetroot and Radish Salad dusted with toasted Walnuts. £6.95

Fresh and Smoked Salmon Roulade served with a garnish of Mixed Leaves, Toasted Seeded Bread and a Thai Sweet Chilli Dip. £7.95

Char grilled Black Pudding and Field Mushroom en Croute with Caramelized Red Onion and melted Stilton. £7.50

An Antipasto Skewer of Cured Meats, Tangy Feta, Mixed Olives, Sundried Tomato and Parma Ham resting on a Fan of Honeydew Melon and accompanied by a Blood Orange and Cointreau Shot. £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 retired 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%*