

Summer Evening Dinner Menu

Starters

Homemade Beer Braised French Onion Soup topped with a Baked Gruyere Sourdough Crouton. £5.50

Creamy Closed Cup Garlic and Fresh Parsley Mushroom Fricassee with a Crispy Smoked Bacon and Stilton Gratin Topping. £7.50

A Puff Pastry Vol au Vent filled with Char grilled Black Pudding on a Baked Field Mushroom layered with Red Onion Marmalade and Melted Stilton and dusted with Crispy Bacon. £7.50

Fan of Honeydew Melon with either a Skewer of Fresh Seasonal Fruits garnished with Smoked Salmon and Tiger Prawns/ or Antipasto Meats with Tangy Feta, Sundried Tomatoes and Olives, both served with an Orange and Cointreau Shot. £7.95

Honeyed Pear, Fig and Brie Puff Pastry Parcel, served on Mixed Leaves dressed with Sweet Pickled Beetroot, and Toasted Walnuts. £6.95

Homemade Chicken Liver and Ham Hock Pate served with a garnish of dressed Leaves, homemade Redcurrant and Orange Jam and toasted Bloomer Bread. £7.50

(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. Please ensure you discuss any allergies or intolerances you may have with a member of the team. Thank You.

We are fortunate to have a fantastic Farmer, my brother Martyn and a very experienced 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%