

## ***FRIDAY, SATURDAY LUNCH MENU***

*Duck and foie gras terrine, served with apple and pear chutney,  
finished with homemade brioche £7.25*

*Melon and Parma ham tian, served with mint yoghurt dressing and fresh figs £6.35*

*Smoked salmon and king prawn risotto, finished with an orange reduction  
and micro herb salad £6.85*

*Tomato and Basil soup, topped with herb croutons £4.55*

*Monk Fryston tropical fruit platter, finished with mango sorbet and fruit coulis £6.20*

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*Duo of Yorkshire lamb, including mini rack of lamb and mini shepherd's pie,  
finished with a minted cranberry jus £17.50*

*Poached salmon sat on bed of samphire served with steamed mussels,  
finished with a mariner sauce £15.75*

*Pan fried veal cutlet, topped with a cheddar cheese and herb crust,  
finished with a Madeira jus £16.35*

*Roasted butternut squash and asparagus risotto, finished with rocket  
and Parmesan salad £14.25*

*Slow braised medallion of beef, served with bacon lardons, button mushrooms  
and dumplings, finished in a red wine jus £16.75*

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*Strawberry vacharin, Chantilly cream and fresh strawberries placed on a meringue nest,  
finished with strawberry ice cream and strawberry jelly £5.95*

*Vanilla and rhubarb Pannacotta, finished with poached rhubarb and tuille biscuit £5.95*

*Milk chocolate tarte topped with Chantilly cream and mandarin sorbet £5.95*

*Pineapple tart te tan, served with caramel sauce and coconut ice cream £5.95*

*A selection of Yorkshire cheeses served with grapes, celery and savoury biscuits £7.50*

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*Fresh ground coffee and mints £2.70*

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*Please note that some of the dishes on our menu may contain nuts*