

**WEDNESDAY & THURSDAY
DAILY MENU**

Seared tuna Nicoise salad, finished with a poppy seed dressing £6.95

Black pudding, pancetta and crispy hens egg salad, finished honey mustard dressing £5.85

Braised beef Wellington, finished with a redcurrant and Rosemary jus £7.25

Courgette and fennel soup topped with herb croutons £4.55

*Award winning Waudby goats cheese and roasted cheese tomato salad,
finished with balsamic dressing £6.40*

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*Pan fried duck breast and confit duck leg Samosas placed on a bed of orange puree,  
finished with blackberry jus £16.95*

*Pan fried herb crusted calves liver topped with crispy onion rings, pancetta  
and finished with shallot and red wine jus £14.55*

*Pan fried lemon sole, placed on a bed of buttered asparagus,  
finished with a Veronique style sauce £17.95*

*Pan fried pork fillet placed on a bed of butternut squash puree and sauté apricot  
and sausage meat stuffing, finished with a button mushroom sauce £14.95*

*Roasted aubergine, red pepper and courgette tagliatelli, finished with a pesto dressing  
and toasted ciabatta bread £13.75*

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*Monk Fryston hall sticky toffee pudding, served with toffee sauce
and vanilla ice cream £5.95*

*Raspberry shortbread tower, filled with Chantilly cream and fresh raspberries,
finished with strawberry ice cream £5.95*

Caramelised banana cheesecake, finished with honeycomb ice cream £5.95

*Milk chocolate mousse, topped with brandy snap biscuit mango sorbet
and tropical fruit compote £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