



## FINE DINING MAIN OPTIONS

### Meat, Poultry & Game

Yorkshire Lamb Shank, Creamy Mash, Red Wine & Port Reduction (Red Cabbage or Sautéed Greens)  
Duo of Lamb - Pressed Shoulder, Herb Crusted Cutlet, Dauphinoise, Organic Vegetables  
Yorkshire Featherblade of Beef, Creamy Mash with Red Wine & Port Reduction  
Yorkshire Beef Bourguignon, Creamy Mashed Potato, Tippy Red Cabbage or Organic Seasonal Vegetables  
Port Poached Fillet of Yorkshire Beef with Wild Garlic & Pernod Risotto - £3.00 + VAT pp supplement  
Yorkshire Beef Wellington & Truffle Pommes Anna - £5.00 + VAT pp supplement (full kitchen needed)  
Wolds Duo of Chicken – Pan-fried Breast & Kiev Bon Bon with Creamy Mash  
Coq Au Vin, Creamy Mashed Potato, Tippy Red Cabbage or Organic Seasonal Vegetables  
Roasted Duck Breast, Roast Sweet Potato, White Onion Sauce, Leg Spring Roll and Sautéed Greens  
Fillet of Yorkshire Pork with Chestnut Crumb, Ash Baked Celeriac, Truffle Pommes Anna  
Pork Belly, Apple, Sage & Potato Bon Bon, Baked Apple, Granny Smith Sauce, Cider Jus & Greens

### Fish & Seafood

North Sea Hake with Pistachio Crust, Crushed New Potatoes, Sautéed Greens and Madeira Sauce  
Roast Cod, Spiced Squash Puree, Samphire, Sea Herb Bhaji, Raita  
*Fish Dishes come as per description no additional potatoes or vegetables needed.*

### Vegetarian

*Dishes can all be adapted to be Vegan*

Wild Mushroom & Celeriac Wellington with Squash Velouté  
Truffle & Garlic Cauliflower Steak with Roasted New Potatoes, Cauliflower Puree & Crispy Kale  
Gnocchi with Roasted Broccoli and Kale Pesto - Lemon and Watercress Salad

*Our dishes (unless stated) come with locally sourced seasonal vegetables from Goodness Vegetables and Wellocks. All meat is sourced locally from Award Winning William Peat Butchers, Barnard Castle.*