

DINNER MENU

Please note ALL our menus are *SAMPLE menus* and are subject to change

The Hotel is open for Dinner Monday - Sunday from 6pm - 9.30pm

2 Courses from £25 3 Courses from £30

STARTERS

Roast Celeriac and Apple Soup (v)

Heritage Beetroot Salad (ga)
candied walnuts, goats cheese

Baked Queen Scallops
garlic butter, cheddar and gruyere crust

Smoked Duck Breast (gf)
duck egg and saffron aioli, apple slaw

Prawn Cocktail (ga)
bloody mary mayonnaise, bread and butter

Pressing of Ham Hock and Herb (gf)
home made pease pudding, pickled quails egg

Leek and Potato Frittata (gf) (v)
wild mushrooms, Shropshire blue, confit cherry tomatoes, mushroom ketchup

MAINS

Trio of Pork (ga)
pork rib-eye, pan fried fillet, black pudding bon bon

Pan-fried Salmon (gf)
wild garlic risotto, seasonal asparagus, citrus butter

Rump of Yorkshire Lamb (ga)
sweet potato fondant, puy lentils, confit breast, savoy cabbage

Risotto Primavera (gf) (v)

fresh garden peas, feves, soft herbs

Corn-fed Chicken Breast (gf)

white bean, smoked bacon and tomato

Fillet of Seabass (gf)

baby onion, gem lettuce, fresh peas, Riesling and tarragon cream

STEAKS

8oz Ribeye of Beef

Rump Steak

6oz Fillet of Beef

steaks are served with confit tomatoes, mushrooms, rocket and hand-cut chips

Sauces to choose from

Diane *** Peppercorn *** Bernaise

SIDES

Seasonal Potatoes Buttered Chantenay Carrots
Hand-cut Chips Side Salad Pommes Puree

SWEETS AND CHEESES

Elderflower Parfait (gf)

champagne jelly, blueberry compote, candied ginger granola

Caramelised Yorkshire Strawberries (gf) (v)

coconut sorbet, lime jelly and coco meringue

Buttermilk and Orange Panna Cotta (gf)

maple syrup, dark chocolate and candied walnuts

Tarte Fine of Yorkshire Apples

honey soaked sultanas, hazelnut and tonka bean ice cream

White Chocolate and

Dulce de Leche Creme Brulee (ga)

passionfruit, vanilla shortbread biscuits

Deconstructed Raspberry and Almond 'Cheesecake'

whipped vanilla mascarpone, crushed raspberries, frangipane crumble

Selection of Ice Creams or Sorbets

from Northern Bloc of Leeds

Cheeses

with oatcakes and home made chutney (gf)

Choose from the following:

Quickies Goat Cheddar Shropshire Blue
Anster Wigmore Baron Bigod

COFFEES, TEAS

served with home made truffles

choose from a wide range of speciality coffees and Ringtons speciality teas

(gf) Gluten free, (ga) Gluten free available, (v) Vegetarian

Should you require any information about our dishes, please ask a member of staff before ordering, who will be able to provide the relevant information.