**Sunday Supplement Menu**

**Starters**

Timble Fish Platter

smoked salmon, prawns in marie rose, haddock goujon, homemade bread roll

(Supp £4.50)

Roast Beetroot

beetroot purée, ratte potatoes, horseradish sorbet, mushroom, hazelnut

Braised Belly Pork

apple purée, creamed potatoes

Roast Butternut Squash & Smoked Paprika Soup

crème fraîche

Pan-Fried King Scallops

millet pilaf, carrot & cardamom purée, sultana, caper

(Supp £4.00)

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**Main Course**

Roast Chicken Breast

Yorkshire pudding, stuffing, duck fat roast potatoes, seasonal garden vegetables

Roast Sirloin of Beef

Yorkshire pudding, duck fat roast potatoes, seasonal garden vegetables

(Supp £6.50)

Roast Rump of Lamb

Yorkshire pudding, duck fat roast potatoes, seasonal garden vegetables

(Supp £4.50)

Roast Fillet of Hake

caper & tomato mayo, herb crumb, herb crushed new potatoes

Potato Gnocchi

wilted baby spinach, sauté mushrooms, sage butter, melted brie

Beer Battered Haddock Fillet

hand cut chips, minted garden or mushy peas

Side Orders £4.95 each

Hand cut chips – Creamed potatoes - Spiced red cabbage - New potatoes – Broccoli & crispy shallots

Mixed leaf & tomato salad

**Desserts & Cheese**

Chocolate & Orange Slice

caramel sauce, gingerbread ice cream, milk chocolate jelly

Plum Crumble

elderberry sorbet

Iced Chocolate & Almond Parfait

almond flapjack

Vanilla Crème Brûlée

blackberry sorbet, homemade shortbread

Sticky Toffee Pudding

vanilla ice cream

Treacle Sponge

crème anglaise

Your Choice of 3 Cheeses

*(supp. £4)*

**Selection of Crackers, Chutney, Quince Jelly and Fruit**

**Baron Bigod** - A creamy, white bloomy-rind cheese handmade on the farm at Fen Farm Dairy. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard, and mushroom flavours.

**Smoked Lincolnshire Poacher -** Lincolnshire Poacher is handmade from the farms own herd of 230 Holstein cows, which grass graze daily, resulting in slight variations in colour, taste, and texture as only one batch of cheese is made per day. The cheese is said to have the characteristic of both a traditional west country Cheddar and a French Gruyere. This is a complex, deep cheese with a strong, mature and full flavoured taste.

**Northern Goats -**A mellow and nutty tasting Cheddar, hand-made using goats’ milk from farms around Yorkshire & Lancashire, the cheese is matured for around three months.

**Garlic Yarg** - Hand-made by Lynher Dairies in Cornwall and wrapped in wild garlic leaves. Wild Garlic Yarg is a firm yet creamy cheese with fresh underlying hints of wild garlic. Suitable for vegetarians, made with pasteurised cows' milk.

**Blue Monday -**Cheese lover, food writer and Blur's bassist Alex James named and helped to develop this handsome blue cheese. The veining is distinct and bold with blue cracks and gorges appearing throughout the decadent structure. The blueing provides a slightly spicy and steely undertone to this sweet, soft blue cheese. Now made in Thirsk North Yorkshire.