



Starters

Soup of the Day – Ask the staff for today's freshly made soup **(v) (g) - £6.50**

Yorkshire Pudding with onion gravy (The Traditional Way) - **£3.50**

Ham Hock Terrine brioche rarebit and pineapple gel - **£7**

Oak Smoked Salmon Fishcake sauce gribeche and lemon dressing - **£7**

Textures of Beetroot with honeycomb, goats cheese curd and snow and pear **(v) (g) - £6**

Mains

Roast Sirloin of North Yorkshire Beef with Yorkshire pudding, ale and onion gravy - **£13**

Roast Loin of Pork with crispy sea salt crackling, apple and stuffing - **£13**

Roast Leg of Lamb with mint sauce - **£14**

Whitby Cod & Chips cod in beer batter with hand cut chips or skinny fries, mushy peas & tartar sauce - **£13**

Mussels Shetland Mussels cooked in white wine and garlic. Served with bread and skinny fries **(g) (without bread) - £14**

Pan Fried Sea Bass with samphire, mussel cream sauce and new potatoes **(g) - £15**

Lentil Nut Roast Served with chestnuts, roasted vegetables, creamed potato and butternut squash puree **(g) (v) -£11**

N.B All red meats served pink unless requested otherwise

Desserts

Triple Chocolate Brownie - £7

With vanilla ice cream and honeycomb

Sticky Toffee & Parsnip Pudding - £7

With whiskey treacle toffee sauce and clotted cream

Vanilla Crème Brulee - £6

With a shortbread biscuit **(g) (without the biscuit)**

Cranberry & Almond Bakewell Tart - £7

With Drambuie custard

French & English Cheeses

Full Cheese Board - **£13** or Individual Cheeses **£3** each

Yorkshire Brie. *A delicious Northern brie made with organic Yorkshire milk. It has a creamy texture and is rich in flavour.*

Wensleydale. *A traditional, cloth-bound, cows' milk cheese, it is moist and creamy with a honeyed flavour.*

Yorkshire Blue. *Yorkshire Blue is a traditional, vegetarian, blue cheese. It has blue veining and is buttery, sweet and mild in flavour.*

Stinking Bishop. *Stinking Bishop is a soft textured rind cheese. It has the texture of thick clotted cream and whilst it may smell powerfully pungent, the flavour is rather delicate and herbaceous.*

Fountains Gold Cheddar. *This cheddar is rich, sweet, fruity and nutty with beefy flavours. The texture is drier than most other cheddars with a grainy and crystalline crunch as it ages.*

Smoked Goats Cheese. *Lightly smoked with a dry, creamy taste and an smoky, oaky tang.*

If you would like to know more about us, want further details on our 10 character bedrooms or private dining room please ask us or look at our website:

www.whitehorseandgriffin.com

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