



Starters

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

Pressing of Smoked Game Terrine with truffle butter, pickled vegetables and toasted brioche (g with gluten free bread) - **£8**

Sashimi Tuna with black onion seed, pickled radish and Asian dressing (g) - **£10**

Duck Egg with pickled mushroom, artichoke puree, potato birds nest and truffle oil (g) - **£7**

Warm Crispy Pig Head with crackling, poached rhubarb, rhubarb gel and baby celery leaf - **£7**

Mains

28 Day Hung Sirloin Steak - £20

With Portobello mushroom, tomato, onion rings and watercress with handcut chips or skinny fries.
Green pepper sauce is optional

Fish & Chips - £15

Whitby Cod in lemonade batter with hand cut chips or skinny fries, mushy peas and tartar sauce

Herb Crusted Rump of Lamb – £19

With ricotta sweetbread croquettes, black olive puree, roasted heritage tomatoes, basil and anchovy dressing and pan juices

The Chicken and the Egg - £17

Roasted chicken breast with pancetta leg ballotine, confit egg emulsion and deep fried quail egg. Primavera vegetables, black garlic puree and woodland mushrooms

Roasted Brill - £18

With prawn mousse, langoustine cigar, confit violet potatoes, shellfish mayonnaise, wilted leaves and hermitage jus (g without the cigar)

Pan Roasted Duck Breast and Cottage Pie - £18

With blueberry gel, burnt leeks and port jus (g)

Warm Cauliflower Salad - £14

Roasted florets, parmesan cheese espuma, curried pearl barley and candied nuts (v) (g)

NB All red meats cooked pink unless requested otherwise

Desserts

Rhubarb and Ginger Trifle - £7

Meringue, freeze dried rhubarb and sorbet

Frozen Green Apple Parfait Crumble - £7

With blackberries and set custard

Chocolate and Honeycomb Cheesecake – £7

With blood orange and vanilla ice cream (g)

Eton not so Messy - £7

Flavours of strawberry, Chantilly cream and meringue (g)

French & English Cheeses

£4 each or £15 full cheeseboard

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. Rich, mellow and buttery in flavour, with a golden appearance and a smooth, creamy texture. Handcrafted in the heart of the Yorkshire Dales.*

Smoked Goats Cheese. *This smoked goats cheese has a dry, creamy taste with a delicate smoky & oaky tang.*

For further details on our 10 character bedrooms or our private dining room suitable for 35 people please go to www.whitehorseandgriffin.com