



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

Lemon Verbena & Gin Cured Salmon with fennel, watercress & shellfish citrus mayo (g)- £8

Heritage Tomato Salad with whipped goat's curd, truffle and chive oil (v) (g) - £7

Lamb Shoulder & Apricot Bon Bon with apricot puree and rosemary mash - £8

Mains

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

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

Whitby Cod & Chips cod in beer batter with hand cut chips or skinny fries, mushy peas & tartar sauce - £12

Mussels Shetland Mussels cooked in white wine and garlic. Served with bread and skinny fries - £13

Local Fish Bouillabaisse with rouille sauce, crispy potatoes and buttered greens (g) -£13

Mushroom and Shallot Hashcake with mushroom duxelle & green bearnaise (v) - £12

Desserts

Chocolate Cheesecake - £8

With raspberry sorbet and raspberry gel

Frozen Green Apple Parfait - £7

With blackberries and clotted cream

Rhubarb and Ginger Trifle - £7

Meringue, rhubarb and vanilla ice cream

French & English Cheeses

Full Cheese Board - **£14** – Individual Cheeses - **£3.50 each**

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

Richard III 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. *Ribblesdale Smoked has a dry, creamy taste with a delicate smoky & oaky tang.*

If you would like 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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