



Starters

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

Whitby Crab Scotch Egg with cucumber and dill relish, brown crab & horseradish mayonnaise & sourdough toast soldiers - **£8**

Pan Fried Mackerel Fillet with apple and parsley jelly, seaweed salad cream, pickled samphire and broad bean salad **(g) - £8**

Smoked Ham Hock & Parsley Terrine mustard seed muffin, poached hen's egg and truffled hollandaise - **£8**

Carrot & Coriander Cake with whipped goats cheese & pickled radish salad **(v) - £7**

Mains

28 Day Hung Sirloin Steak - £21

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 beer batter with hand cut chips or skinny fries, mushy peas and tartar sauce

Duck Breast – £19

With Duck leg kiev, salted baked beetroot and paprika potatoes

Crispy Pork Belly - £18

With charred Roscoff onion, braised pig cheek and sage mash, braised babygem, peas and bacon with apple crème fraiche puree and crackling

Lemon Sole (g) - £19

On a warm salad of Jersey Royals and Whitby Crab with tender stem broccoli, avocado and lime mayonnaise

Yorkshire Blue Cheese Beignets (v) - £14

With Summer vegetable stir fry, sage and pine nut pesto

N.B All red meats cooked pink unless requested otherwise

Desserts

Lemon Meringue and Ginger Cheesecake- £8

With lemon gel, raspberries and raspberry sorbet

Peach & Almond Frangipan Tart - £8

With caramelized peaches, almonds & vanilla bean ice cream

Chocolate Marquis (g)- £8

With candied walnut crumb, clotted cream and Summer berries

Granny Smith Apple Tart Tatin - £8

With Wensleydale cheese Ice cream

French & English Cheeses

£4 each or £15 full

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

(V) Suitable for vegetarians (G) Gluten Free. We cannot guarantee that any items are completely allergen free due to kitchen production methods. Please ask to see our complete menu allergy matrix.