



Starters

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

Whitby Crab Salad with compressed water melon, watermelon gel, radishes and baby basil cress (v) - **£8**

Beetroot & Gin Cured Salmon with salmon mousse, fennel and beetroot slaw and sourdough melba toast - **£8**

Whisky Glazed Belly Pork and Sticky Rib with white bean puree, onion rings and scratchings - **£8**

Honey Roasted Figs with whipped goats cheese curd, blackberries, gingerbread crisps and pickled watercress leaves (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

Whitby Crab and Lobster Salad (g) – £19

With sea vegetables, pickled apple, ratte potatoes, seaweed and lemon mayonnaise

Rump of Lamb - £19

Crispy pressed breast, celeriac and goats cheese dauphinoise, minted baby leeks and girolle mushrooms

Chilli and Lime Baked Hake - £18

With cauliflower, chickpea and spinach curry, cauliflower bhaji, mint and lime yoghurt and coriander leaf

Baked Aubergine Rolls (v) (g) - £14

Stuffed with tomatoes, almonds and Yorkshire fettle with braised lentils and caper dressing

N.B All red meats cooked pink unless requested otherwise

Desserts

Summer Strawberries - £8

With strawberry and basil jelly, pannacotta, Eton Mess and strawberry ice cream

Chocolate & Hazelnut Tart - £8

With orange custard

Pimms Summer Fruit Pudding- £8

With cracked black pepper ice cream

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.