



Starters

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

King Scallops with Parma ham crisps, cauliflower puree and truffle - £9.50

Slow Roasted Belly Pork with crackling and cider jus (g) - £8

Home Cured Salmon with gin and red cabbage, pickled vegetables and squid ink crisp - £8.50

Confit Duck Leg with savoy cabbage and red wine jus (g) - £7.50

Wild Mushroom Ravioli with mushroom veloute (v) - £8

Mains

28 Day Hung Sirloin Steak - £23

With Portobello mushroom, tomato, onion rings and watercress with hand cut 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 tartare sauce

Lamb Rump (g) - £19

With artichoke puree, dauphinoise, garlic and thyme jus

Beef Brisket - £18

With horseradish croquette, carrot and celeriac, and mushroom and smoked bacon gravy

Belly Pork (g) - £17

With smoked creamed potato, cider jus

Moroccan Style Chicken (g) - £15

With chickpea and courgette couscous

Vegetable Crumble (v) - £15

With gnocchi potato, beetroot puree and rosemary foam

Desserts

Chocolate Delice (g) - £9

With hazelnut parfait and chocolate cremeux

Tart Tatin - £8

With Wensleydale ice cream

Cranberry and Almond Bakewell Tart - £7

With Drambuie custard

Eton Mess (v) (g) - £7

Trio of Ice Cream - £6

With homemade shortbread

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