



Starters

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

Pig Cheek with mashed potato, brandy apple puree and apple caramel - **£8**

Chicken Liver Parfait with orange and fig chutney, Iberico ham and toast - **£7**

Scallops with pea puree, morels and squid ink crisp (g) - **£9**

Ham Hock Terrine with apple and sage puree and quail Scotch egg - **£7**

Mains

65 Day Himalayan Salt Aged Sirloin Steak - £24

With mushroom fricassee, tomato fondue, crispy onions and watercress with a choice of either hand cut chips or skinny fries. Add a pink peppercorn sauce for **£1.95**

Fish & Chips - £15.50

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

Oven Baked, Corn Fed Chicken Breast- £17.50

With fondant potato, wild spinach, cauliflower puree and red wine jus

Pork Belly (g) - £17.50

With cauliflower puree, cauliflower cheese, mashed potato and cider jus

East Coast Fish Bouillabaisse (g)- £17.50

With Parmentier potatoes and garden peas

Daily Vegetarian Specials – Individually priced

See board in restaurant for details

Desserts

Homemade Sticky Toffee Pudding - £7

With Butterscotch sauce and vanilla ice cream

Coffee Pannacotta - £7

With chocolate soil and almond biscotti

Trio of Ice Cream - £5.50

With chocolate or toffee sauce

Granny Smith Apple Tart Tatin - £8

With ice cream and honey

Dark Chocolate Torte - £8

With pistachio ice cream and orange puree

French & English Cheeses

£4.50 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