

## Autumn Main Menu 2019

### Starters

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

**Coronation Crab Salad** with spelt, pumpkin seed and saffron pilaf (g) -£8

**Belly Pork Bon Bon** with apple, ginger and chilli jam (g) - £8

**Oven Baked Sardines** - with rich tomato Provençale and garden salad (g) - £9

**Baked Fig, Beetroot and Goats Cheese Tart** – with horseradish (v) - £7

### Mains

**Waterford House Farm Sirloin Steak (g) - £24.50**

With mushroom fricassee, tomato fondue, onion rings, pea shoots and handcut chips or skinny fries.  
Add pink peppercorn, blue cheese or Bearnaise sauce for £2.50

**Fish and Chips - (can be (g) with gf batter on request) £15.50**

Whitby Cod in a light beer batter with hand cut chips, minted mushy peas and tartare sauce.

**East Coast Fish Cassoulet (can be (g) with gf bread on request) - £18**

A selection of today's catch served in a lobster & chorizo broth with cassoulet beans and crusty bread

**Roast Venison (g) - £23.50**

With foraged brambles, bitter dark chocolate, baby roots, fondant potato and aged port reduction

**Slow Roast Crispy Belly Pork - £18**

With braised pig cheek, pomme anna, cauliflower puree, apple and spinach

**Stuffed Acorn Squash (v) (g) - £14.50**

Sweet potato and Feta cheese with roast cauliflower and hazelnut pesto

### Desserts

**Autumn Trifle** Parkin sponge, apple curd, poached pear with hazelnut and cinnamon cream - £8

**Granny Smith Apple Tart Tatin** with cinder toffee ice cream and local honey - £8

**Chocolate and Cherry Kirsch Brûlée (g) with gf biscuit** with homemade shortbread - £8

**Trio of Ice Cream (v) (g)** 3 x scoops of award winning, locally made Beacon Farm ice cream with café curl.  
Ask for today's flavours - £5.50

**WH&G Cheeseboard** - A selection of French & English Cheeses served with biscuits and house chutney –  
**Full £15, Individual Cheese £4.50 (g) with GF biscuits**