

Nibbles & Small Plates To Start

- Warm Sourdough With Seaweed Butter (V) £4.00
- Mixed Pitted Olives With Lemon & Rosemary (V,VG,GF) £5.00
 - Toasted Smoked Almonds (V,VG,GF) £4.00
- Home made Seasonal Soup With Warm Sourdough & Butter (V,GFA) £6.50
 - Whitby Crab Rarebit on Toasted Sourdough,
Chilli & Tomato Jam £9.00

Roast Boards

Roasted Meat Selection

All meat boards come with, Roasted Topside of Sykes Farm Beef , Loin of Pork accompanied with Crackling & Roast Chicken. Served with Yorkshire puddings, Pork stuffing, Horesradish & Apple Sauce & Home made Beef Marrow Gravy. (GF)

£24.00 per person

Plant Based Selection (V)(VG)(GF)

All plant based boards come with,
Roasted Aubergine, Roasted Beetroot & Lightly spiced Cauliflower Steak. Served with Rosemary & Juniper Berry Gravy.

£20.00 per person

Children's boards available £10

All Served with,
Roast Potatoes, Seasonal greens, Honey Glazed Carrots & Cauliflower Cheese.

Desserts

A Selection of homemade desserts £10.00

Selection of Cheeses £12.50 (V)(GF)

Summer Berry, White Chocolate Bread & Butter Pudding £8.50 (V)

Homemade Cheesecake £8.50 (GF)(V)

2 scoops Yorvale really dairy Ice Cream or Sorbet £5.95 (VGA)

(GF- Gluten free, V- Vegetarian, VG- Vegen, GFA- Gluten free available)



Hotel dinner bookings, 2 courses per person included.
