

Le Caveau

RESTAURANT

Evening Menu

(Available Tuesday -Friday 6.30pm-8.30pm)

(Saturday 5pm-8.30pm)

Two courses from £37.00 or

Three courses from £47.00

Starters

Baked haggis in a cheese and leek sauce.

Seared King scallops, pea puree, black pudding, sour cream and chive dressing.

Sticky Korean style pork belly, lemon mayonnaise and crispy onions.

Crispy breaded goats cheese with honey, sesame and sambuca.

Main Courses

Slow cooked Birria pork collar, buttery mash, guacamole, salsa and crème fraiche.

Homemade shortcrust pastry pie of the day served with mash and buttered leeks.

Roasted butternut squash, vegetarian black pudding and spinach with crispy gnocchi and basil pesto cream sauce.

Pan roasted breast of duck garlic and rosemary fondant potato, cranberry relish and red wine jus.

Main courses come served with honey roasted carrots for the table. Additional sides available @ £5.95
Fries / Fruity spiced red cabbage / Parmentier potatoes / Mixed greens

Desserts

Amaretto and dark chocolate torte, black cherry ice cream.

Almond and honey frangipane, Yorkshire rhubarb and stem ginger mascarpone.

Crème brulee (ask for todays flavour).

Trio of Cheese from The Courtyard Dairy.