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| **Main Course**  |
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| **Roast sirloin of beef and Yorkshire puddings £11.85**  |
| **21 day matured sirloin slow cooked for 20 hours which is well cooked**  |
| **but still remains pink & moist served with Brian's world famous Yorkshire puddings**  |
| **roast potatoes and real gravy (Sundays only)** |
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| **Crisp belly pork £ 11.95**  |
| **on creamy mash potato with caramelised apple & black pudding with** |
| **a shallot and apple sauce**  |
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| **Slow cooked lamb rump £ 14.95**  |
| **Dauphinoise potato, roasted vegetables, red wine and thyme reduction**  |
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| **Breast of corn fed chicken £ 11.95**  |
| **roast chicken breast on a rosti potato with a wild mushroom sauce**  |
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| **Gressingham duck breast £ 13.95**  |
| **served pink with Lyonnaise potatoes, wilted green and an orange port sauce**  |
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| **Fillet of Sea Bass £ 12.45**  |
| **served on a seafood and saffron risotto**  |
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| **Hake fillet with King prawns £ 11.25**  |
| **with saute new potatoes and a lemon, parsley & garlic butter**  |
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| **Fresh fig and Yorkshire Blue cheese tart £ 8.95**  |
| **puff pastry layered with red onion marmalade, cheese & fresh figs**  |