

EVENING A LA CARTE MENU



> TO BEGIN...

The Yorkshire Whole Hog cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple puree... **10**

Prawn Cocktail king prawns, crayfish tail, queeny scallops, Gem lettuce, Marie Rose dressing (gf, df)... **12**

Forest Sharer (for two to share) truffled creamy mushrooms and garden herbs, toasted ciabatta, oils and salted butter (v) (gf available)... **14**

Whole Baked Camembert (for two to share) with garlic, rosemary, red onion marmalade, ciabatta, oils (v) (gf available)... **15**

Goat's Cheese Croquettes pickled beetroot, dressed leaves, balsamic (v)... **8**

Light Spiced Dahl red lentils, homemade flatbread (ve, df, gf available)... **8**

Seasonal Soup with toasted ciabatta and salted butter (v) (gf, vegan available)... **7**

> MAIN COURSE...

Line Caught North Sea Haddock

battered fish & chips, with crushed minted peas, chunky homemade tartar sauce, lemon wedge (gf)... **16**

Slow Braised Beef Brisket truffle creamy mash, roasted winter roots, pancetta and onion jus (gf)... **26**

Whitby Crab Thermidor panko, truffle & parmesan fries, balsamic leaves, samphire (gf available)... **24**

Spicy Cauliflower Buffalo Wings marinated in oat milk for 24 hours, mint pea fritter, wasabi lime mayo, home-made chips, pea shoot salad (ve)... **16**

Wild Mushroom Gnocchi chive and garlic cream sauce, rocket, parmesan and balsamic... **14**

Yorkshire Duck Breast thyme dauphinoise potato, charred pak choi, red wine jus (gf)... **22**

Pan Fried Salmon citrus crushed new potatoes, pea puree, pickled samphire & caper and lemon cream sauce (gf) ... **16**

Swains Family Butchers' Rump Steak homemade chips, battered onion rings, grilled flat mushrooms, roast vine tomatoes (gf, df)... **22**
add a sauce; blue cheese, brandy peppercorn, red wine (df), béarnaise (all gf)... **2**

Roasted Red Pepper "Yorkshire Pasta Company" Fusilli buttered spinach, char grilled courgette, basil pesto (ve)... **13**

Forest Beef Burger toasted brioche bun, truffled bacon jam, lettuce, apple compote, proper posh chips, smoked streaky bacon, chunky tomato Emmental cheese, Forest salad, white truffle slaw... **18**

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> SIDES...

Homemade Yorkshire Pudding with a jug of proper gravy (v)... **3**

Posh Chips our delicious chips, topped with crispy Parma ham, grated egg, truffle oil, Parmesan (gf)... **6**

Chef's Hand Cut Chips (v, gf)... **4**

Baked Cauliflower Cheese (v,gf)... **4**

Roasted Winter Roots (gf)... **4**

Battered Onion Rings (v, gf)... **3**

Forest Salad Bowl baby gem, radish, carrots, toasted pumpkin seeds, maple dressing (ve)... **3**

> GREAT BRITISH PUDDINGS...

Roasted Apple and Fruits of the Forest Crumble with vanilla ice cream or custard (gf)... **7**

Affogato (gf, ve available)... **6**

Sticky Toffee Pudding Muscovado toffee sauce, Madagascan vanilla ice-cream... **7**

Chocolate Orange Fondant piping hot with vanilla ice cream and boozy cherries (please allow extra time to bake & rest – the pudding we mean!)... **8**

Caramel Panna Cotta honeycomb shard and stem ginger (gf)... **7**

Cheese a slice of Wensleydale Cranberry, fruitcake, glazed fig, apple & plum chutney... **9**

Or try out our dessert cocktail...

After-Eight *Crème de Menthe, Crème de Cacao, cream...* **7**

> TO FINISH...

Coffee **3**

Pot of Yorkshire Tea **3**

Taylor's of Harrogate Tea **3.25**

Hebden Teas Loose Leaf Teas **3.75**

Real Hot Chocolate **4**

Boozy Hot Chocolate **7.50**

Liqueur Coffee **8**

Hennessey VS Cognac

Cointreau

Disaronno

Tia Maria

Baileys Irish Cream

If you have an allergy, or any questions about the menu, please ask a member of staff.