



## FATHER'S DAY

SUNDAY 16<sup>TH</sup> JUNE 2019

2 Courses £24.95 per person, 3 Courses £28.95 per person

### STARTERS

**Leek & Potato Velouté**

Wild Garlic (V)

**Local Crab**

Risotto, Parsley & Parmesan

**Yorkshire Ham**

Quails Egg & Asparagus

**North Coast Mackerel**

Garden Radish, Cucumber & Horseradish Emulsion

**Wild Mushroom & Truffle**

Ewes Curd & Leek (V)

### MAIN COURSE

**Roast Sirloin of Beef**

Grand Reserve, Premium Range Locally Sourced 28 Day Matured Beef

**Roast Loins of Pork**

Crisp Crackling

All served with Duck Fat Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Gravy

**Home Smoked Salmon**

Aubergine & Bok Choi, Red Wine Jus

**Yorkshire Lamb Rump**

Garden Pea, Shimeji Mushroom & Pancetta

**Hake**

Creamed Potato, Brown Shrimp & Samphire

**Asparagus Ravioli**

Swaledale Goats Cheese, Tarragon & Pea (V)

### PUDDING

**Sticky Toffee Pudding**

Butterscotch Sauce & Vanilla Ice Cream

**Taste of Raspberry**

Pistachio & Lavender

**Dark Chocolate Pavé**

Salted Caramel & Popcorn

**Custard Tart**

Cinnamon & Strawberry

**Cleveland Tontine Cheeseboard**

Homemade Fig Jam, Biscuits, Walnut & Raisin Bread

All our food is prepared to order so we strive to satisfy all dietary requirements.  
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to all tables of 8 or more.