

# 39 steps

2 Courses £17.50

## *Starters*

*Jerusalem Artichoke Soup, Truffle Oil*

*Roast Fig, Beetroot & Goats Cheese Salad  
Red Wine Syrup*

*Sautéed Breast of Wood Pigeon  
Butternut Squash Puree, Cob Nuts, Pan Juices*

*Salmon & Crab Fishcakes  
Pea Shoots, Sweet Chili Sauce*

*Prawn Marie Rose Salad*

## *Main Course*

*Pan Fried Fillet of Scottish Salmon  
Crushed New Potatoes, Lemon & Caper Butter*

*Pan Roast Breast of Goosnargh Chicken  
Sautéed Potatoes, Chorizo & Garden Pea Cream*

*Slow Baked Belly of "Yorkshire Middle White" Pork  
Mash, Wholegrain Mustard Sauce*

*Mushroom Risotto. Truffle Oil, Parmesan*

*Pan Fried Calves Liver  
Mash, Crispy Pancetta, Red Onion Gravy  
(£2.00 Supplement)*

*We have a full list of Allergens which are in each dish  
(Available on Request)*