

## STARTERS

### YORKSHIRE CONFIT DUCK & BLACK

#### PUDDING BON-BONS

8.50 (KCAL 453)

Spiced carrot puree, crispy prosciutto, lovage emulsion

### HERB ROLLED GOATS CHEESE

8.00 (KCAL 423) (V)

Pickled candy beetroot, pea puree, radish, broad beans, preserved lemon gel

### WHITBY CRAB CROQUETTES

8.50 (KCAL 461)

Pickled cucumber, pea shoots, saffron mayonnaise

### MARINATED HERITAGE TOMATOES

8.50 (KCAL 492) (V)

Burrata mozzarella, torn basil, black garlic dressing

SOUP OF THE DAY 6.50  
Herb oil, warm bread, Lonqley Farm butter VG

## MAINS

### PAN FRIED SEA TROUT

24.00 (KCAL 628)

Vermicelli rice noodles, mussels, king prawns, charred leek. Lemongrass & ginger consommé

### CAESAR SALAD

12.00 (KCAL 723)

Cos lettuce, parmesan, anchovies, crispy bacon, garlic & herb croutons

Add Grilled Chicken for 4.00

### TUNA NICOISE

17.50 (KCAL 405)

Tuna steak, green beans, sun dried tomatoes, black olives, spinach, hard boiled hens egg, lemon dressing

### ROMESCO TAGLIATELLI

14.00 (KCAL 891) (VG)

Roasted broccoli, spinach, cherry tomatoes, romesco sauce

### BLACK SHEEP ALE BATTERED HADDOCK

18.00 (KCAL 905)

Triple cooked chips, mushy peas, tartare sauce, scraps

### OLD SPOT PORK BELLY

25.50 (KCAL 414)

Confit pigs cheek, pork scratchings, burnt apple puree, compressed apple, baby carrots, cider jus

### CORN FED CHICKEN SUPREME

17.50 (KCAL 726)

Smoked sweet potato puree, charred asparagus, confit egg yolk, crispy pancetta, fondant potato

### BEEF AND BONE MARROW BURGER

16.50 (KCAL 1226)

Brioche bun, gruyere cheese, pancetta, baby gem lettuce, gherkin, tomato, red onion, relish, fries, coleslaw

### BEETROOT RISOTTO

SMALL 8.00 (KCAL 385) | LARGE 14.00 (770

KCAL) (V)

Beetroot crisps, goats cheese, beetroot puree, pea

10OZ SIRLOIN STEAK 35.00 (KCAL 800)

8OZ HANGER STEAK 25.00 (KCAL 737) | 12OZ PORK TOMAHAWK 22.00 (KCAL 1094)

Served with triple cooked chips, roast vine cherry tomatoes, flat cap mushroom and rocket

## SAUCES

3.00 EACH

BEARNAISE (KCAL 387) | PEPERCORN (KCAL 196) | GARLIC BUTTER (KCAL 204)

## SIDES

4.00 EACH

TRIPLE COOKED CHUNKY CHIPS (VG) (KCAL 313) | FRENCH FRIES (VG) (KCAL 324)

HOUSE SALAD (VG) (KCAL 123) | SEASONAL GREENS (V) (KCAL 164)

## DESSERTS

### BANANA AND PRALINE FROZEN PARFAIT

7.00 (KCAL 668) (V)

Raspberry coulis, praline brittle

### DULCE DE LECCE CRÈME BRULEE

7.50 (KCAL 603) (V)

Warm ginger cookie

### CHOCOLATE MOUSSE

7.50 (KCAL 589) (VG)

Cinder toffee, glazed banana, pecans

### SELECTION OF ICE CREAMS & SORBETS

5.00 (KCAL 432) (V)

### YORKSHIRE GINGER PARKIN

7.00 (KCAL 629) (V)

Treacle fudge sauce, custard & ice cream

## COCKTAILS

### NEGRONI

8.50

A sophisticated aperitif featuring equal parts gin, Campari, and sweet vermouth. Stirred, never shaken, served on the rocks with an orange twist

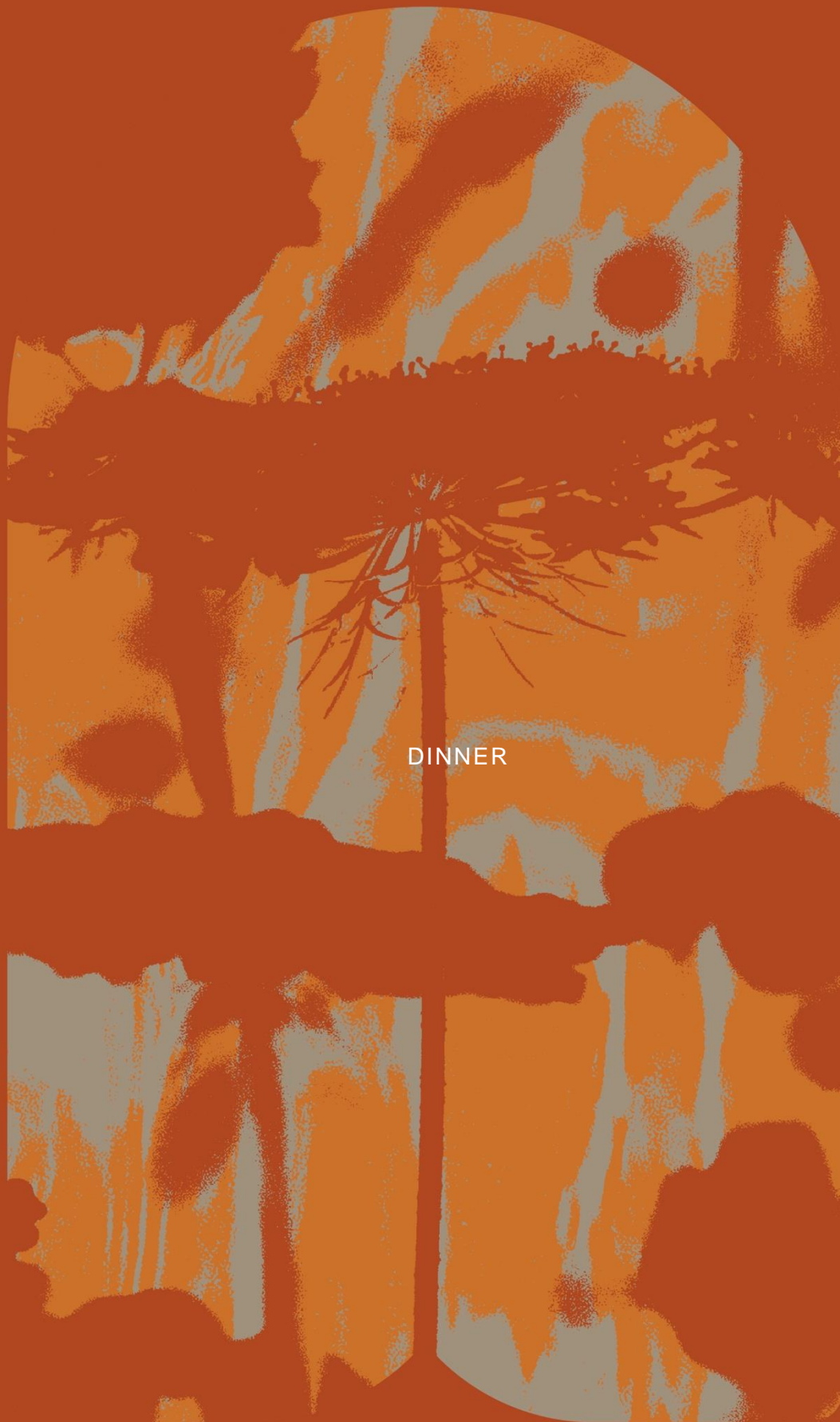
### ESPRESSO MARTINI

8.50

The Espresso Martini is a sumptuous mix of vodka, coffee liqueur and espresso. It's rich, indulgent and creamy

(V) Vegetarian (VG) Vegan

For Special dietary requirements or allergy information, please speak your server before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. For guests on Dinner, Bed & Breakfast terms a £27 allowance per person will apply (drinks & sides not included)



DINNER

Elmbank