



Country Inn | Accommodation | Camping Pods
Functions | Weddings | Parties

STARTERS

Cream Of Mixed Vegetable Soup, Warm Bread Roll and Butter **5.00**

Goats Cheese Tart, Caramelised Onion, Pine Nut and Roasted Beetroot Salad **7.00**

Chicken Liver Parfait, Balsamic Jelly, Caramelised Onion Chutney, Pickles, Mini Toasts **7.00**

Crispy Devilled Whitebait with Pickled Onion Salad and Garlic Aioli **7.00**

MAIN COURSES

Slow Roasted Topside of Glaves Yorkshire Beef, Yorkshire Pudding, Roast and Mashed Potato, Rich Gravy, Braised Cabbage, Chantenay Carrots, French Beans, Sweet Potato Mash, Cauliflower Cheese **11.95**

Roast Loin of Easingwold Pork, Crackling, Cranberry Stuffing, Roast and Mashed Potato, Rich Gravy, French Beans Braised Cabbage, French Beans, Sweet Potato Mash, Chantenay Carrots, Cauliflower Cheese **11.95**

Oven Baked Whole Rainbow Trout, Stuffed With Mixed Herbs, Roasted Potatoes, Mixed Leaf Salad, Cherry Tomato and Garlic Salsa **13.50**

Pea and Mint Ravioli, Broad Beans, Courgette, Creamy Roquette Pesto **11.00**

DESSERTS

Vanilla Pod Cheesecake, Raspberry Coulis **5.50**

Apple and Mixed Berries Crumble with Custard **5.50**

Warm Chocolate Fudge Cake with Mint Chocolate Chip Ice Cream **5.50**

Steamed Banana Sponge with Belgium Chocolate Sauce **5.50**

Tiramisu Trifle with Pistachio Biscotti **5.50**

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream **5.50**

TWO COURSES 15.95

THREE COURSES 19.95

CHILDREN'S ROAST DINNER 6.95

CHILDREN'S SCAMPI, CHIPS & PEAS 6.95

SPAGETTI BOLOGNAISE & GARLIC BREAD 6.95

Each week the menu may be subject to change depending on the availability of local produce