

## FIRST COURSES

### *Cold starters*

Yorkshire beef steak tartare, egg yolk, onion,  
chanterelle mushroom, caperberries  
and cucumber in brine

*served with*

farmhouse butter and sliced French boule  
£ 10,00

Hickory and applewood smoked Scottish salmon  
carpaccio, lemon, capers and dill

*served with*

farmhouse butter and sliced French boule  
£ 8,00

Atlantic herring fillets, English cooked beetroot,  
apple, echalion shallots and double cream

£ 6,50

Cucumber in brine, sliced French boule  
and dripping

*like you've never known it!*

*our chef's recipe with condiments*

£ 5,00

### *Hot starters*

Cabbage stew with chestnut mushrooms, French  
Agen prunes, mixed herbs, chunks of sausage,  
cured meat and red wine

*served with*

farmhouse butter and sliced French boule  
£ 8,00

Grilled smoked cheese

*made in the highland region of Poland*

cranberry sauce with ruby port

£ 7,50

Black Forest ham, French Agen prunes, sherry sauce

£ 6,50

### *Soups*

Chestnut mushroom soup with touch  
of double cream

*served with*

Italian farfalle pasta

£ 7,00

Borscht – beetroot soup

*served with*

croquette filled with chestnut mushroom,  
cabbage and onion

£ 6,50

Sour rye soup

*served with*

farmhouse pork sausage, free range boiled egg  
and sliced French boule

£ 6,00

## LIGHT MEAL

### *Salads*

Herb – crusted wild Alaskan keta salmon, free  
range boiled egg, mixed lettuce and vegetables,  
caperberries, salad dressing

£ 13,00

Grilled free range chicken breast, mixed lettuce  
and vegetables, creamy garlic sauce

£ 11,00

Welsh soft goat's cheese, English cooked beetroots,  
clementines, crushed peanuts

£ 10,00

### *Cheese dishes*

Potato pancakes, green asparagus, creamy  
Blue Stilton cheese sauce

£ 9,00 / £ 12,00

Breaded vintage cheddar cheese

*served with accompaniments*

£ 12,00

Farfalle pasta, chopped spinach, onion,  
grated Parmigino – Regiano cheese  
garlic, creamy sauce

£ 11,00

Almonds – crusted Normandy Camembert,  
cranberry sauce with ruby port

£ 7,00

*served with accompaniments*

£ 11,00

Crêpe filled with Welsh soft goat's cheese,  
spinach, honey, crushed almonds

*served with*

béchamel sauce

£ 7,00 / £ 11,00

French fries sprinkled with grated Permigiano –  
Regiano cheese, lemon peel sprinkle

£ 5,00

*If you have a food allergy, intolerance or sensitivity, please speak to member of  
staff about ingredients in our dishes before you order your meal*

*All prices are inclusive of 20% V.A.T.*

## **MAIN COURSES**

*served with accompaniments of your choice*

### **Grilled meat board to share**

Free range chicken breast

Haunch of venison steaks

Lamb loin chops

Pork fillet medallions

Pork shoulder chop

Sirloin steak

*served with*

extras of your choice

*for minimum four people*

*£ 85,00*

### **Beef**

*aged 28 days originating from Yorkshire farms*

**T – Bone steak**

*£ 23,00 (16oz / 454gr)*

**Fillet steak**

*£ 19,00 (8oz / 227gr)*

**Sirloin steak, echalion shallot, rosemary**

*£ 16,00 (10oz / 283gr)*

**Crushed breaded sirloin schnitzel**

*£ 16,00*

**Beef goulash, sweet peppers, grated**

**Parmigiano – Reggiano cheese**

*served with*

potato pancakes

*£ 9,00 / £ 13,00*

### **Fish**

**Lemon sole fillets, petite plum tomatoes,**

**rosemary, garlic, chardonnay**

*£ 18,00*

**Herb – crusted wild Alaskan keta salmon,**

**lemon grass**

*£ 15,00*

**Crusted sesame seeds rainbow trout fillets**

*£ 14,00*

### **Lamb**

**Welsh lamb loin chops, leeks**

*served with*

creamy mint, lemon and honey sauce

*£ 17,00*

### **Venison**

**Haunch of Scottish venison steaks, seasoned  
speck, juniper berries and rosemary**

*£ 17,00 (9oz / 250gr)*

### **Pork**

*outdoor bred originating from Yorkshire farms*

**Fillet medallions, morello cherry sauce**

*£ 14,00*

**Crushed and breaded loin cutlet**

*£ 12,00 (9oz / 250gr)*

**Grilled shoulder chop**

*served with*

creamy French honey mustard sauce

*£ 12,00 (10oz / 283gr)*

### **Poultry**

**Gressingham duck breast, apple and**

**bison grass vodka sauce**

*£ 17,00*

**Grated Parmigiano – Reggiano cheese crusted**

**turkey breast steak**

*£ 14,00*

**Free range chicken breast stuffed**

**with Black forest ham**

*£ 13,00*

**Breaded chestnut mushroom and onion – stuffed**

**free range chicken fillet roulades**

*£ 12,00*

**Tagliatelle pasta, free range chicken fillet goujons,**

**chestnut mushroom and onion,**

**chardonnay creamy sauce**

*£ 12,00*

## **ACCOMPANIMENTS OF YOUR CHOICE**

### **Potatoes**

**Buttered boiled new potatoes with chopped dill**

**Fried new potatoes with thyme**

**Creamed mashed potatoes with chopped dill**

**French fries**

### **Side salads**

**Seasonal vegetables, mixed leaf salad, echalion shallot**

**black olives, salad dressing**

**Sliced cucumber, chopped dill, yoghurt dressing**

**Chopped cooked beetroots, apple, echalion shallot**

**Boiled green beans and baby cauliflower**

### **Sauces**

**Creamy chestnut mushroom sauce**

**Creamy Blue stilton sauce**

**Creamy brandy peppercorn sauce**

**Morello cherry liqueur sauce**

*accompaniments to be ordered on their own*

*£ 3,50*

## DESSERTS

- Flambé crêpe filled with apple and cinnamon,  
dark rum sauce  
£ 7,00
- Banana filled crêpe, vanilla ice – cream,  
orange sauce  
£ 6,50
- Irish cream over vanilla ice – cream with  
a Belgian chocolate cookie  
£ 6,50
- Strawberries, crushed green pepper, amaretto sauce  
£ 6,00
- Roasted apple, Cornish ice – cream  
£ 5,50
- Ice – cream, pieces of fruit, whipped cream  
*ice – cream flavours to choose from*  
Belgian chocolate  
Madagascan vanilla  
Strawberry  
£ 5,50
- Chocolate & Madagascan vanilla cheesecake  
£ 5,00

## BEVERAGES

### ***Freshly ground coffee***

*from Tchibo – Hamburg*

- Americano  
Espresso  
£ 2,00
- Café au Lait  
Cappuccino  
Double espresso  
Espresso macchiato  
Latte macchiato  
Mocha  
£ 3,00
- Almond liqueur coffee  
Hazelnut liqueur coffee  
Honey liqueur coffee  
£ 5,00

### ***Chocolate***

- Hot chocolate, whipped cream,  
Belgian chocolate cookie  
£ 3,50

## ***A pot of freshly brewed tea***

*from Twinings – London*

- Citrus Ginger Twist – Flavour Infusion  
*Zesty citrus with warm and spicy ginger, naturally caffeine free*
- Elderflower & Blossom – Flavour Darjeeling  
*Light, sweet Darjeeling with a fragrant burst of elderflower*
- The Mighty – Assam  
*A rich, full bodied Indian tea that packs a strong malty punch*
- Moroccan Mint with Rose – Flavour Green Tea  
*Sweet green tea with spearmint a hint of rose*
- The Earl – Earl Grey Tea  
*Inspired by our classic Earl Grey, with even more bergamot notes*
- Simply Sencha – Green Tea  
*Gentle, a little sweet and very easy to drink*
- Superfruity – Flavour Infusion  
*A juicy burst of sweet summer fruit flavours*  
£ 2,50 / £ 4,50
- Benedictine liqueur Tea  
Havana rum Tea  
£ 5,00

### ***Freshly squeezed juice***

- Apple  
Orange  
Pink Grapefruit  
Tomato  
*jug £ 5,00 / glass £ 3,00*

### ***Spring water***

*from Strathmore – Scotland*

- Sparkling  
Still  
*bottle 750ml £ 4,00 / bottle 330ml £ 2,00*

### ***Soft drinks***

- Coca – Cola  
Diet – Cola  
Sprite  
*bottle 330ml £ 2,50*
- Ginger Beer – Fever Tree  
Indian Tonic Water – Fever Tree  
Sicilian Lemonade – Fever Tree  
*bottle 200ml £ 2,00*
- Elderflower Cordial – Bottlegreen  
*bottle 275ml £ 2,50*
- Red Bull  
*bottle 250ml £ 2,50*

## BEER & CYDER

### Craft Beer

**The City Pilsner** 5,0% Doncaster

**The City Raspberry** 4,4% Doncaster

bottle 500ml £ 4,00

OUR CRAFT BEERS ARE AVAILABLE TO TAKE AWAY!

bottle 500ml £ 3,00

### Draught Beer

**Pilsner Urquell** 4,4% Czech

pint £ 4,00 / half pint £ 2,50

**Velkopopovický Kozel** 4,4% Czech

pint £ 3,50 / half pint £ 2,00

### Bottled Beer

**Erdinger Weissbräu – Alkoholfrei** 0,5% Germany

bottle 500ml £ 3,50

**Flensburger Pilsner** 4,8% Germany

bottle 330ml £ 4,00

**Grolsch Premium Lager** 5,0% Holland

bottle 450ml £ 4,00

**Guinness Original Stout** 4,2% Ireland

bottle 450ml £ 4,00

**Hacker – Pschorr Munich Gold** 5,5% Germany

bottle 500ml £ 5,00

**Paulaner Munich Wheat** 5,5% Germany

bottle 500ml £ 5,00

**Żywiec Premium Beer** 5,6% Poland

bottle 500ml £ 4,00

### Bottled Cyder

**Aspall Draught Cyder** 5,5% Suffolk

bottle 500ml £ 4,50

**Aspall Premier Cru Cyder** 7,0% Suffolk

bottle 500ml £ 4,50

**Aspall Isabel's Berry Cyder** 3,8% Suffolk

bottle 500ml £ 4,50

## MULLED DRINKS

Spanish red mulled wine, orange, cinnamon stick,

blend of spices

glass 250ml £ 5,00

Craft beer, blend of spices

glass 500ml £ 5,00

Suffolk cyder, apple, cinnamon stick,

blend of spices

glass 500ml £ 5,00

## HOUSE WINE

*originating from the French vineyards*

*from*

*Barton & Guestier*

**Reserve Grenche Noir** IGP Pays d'Oc 2015 (RED 12%)

*Brilliant cherry red appearance with aromas of raspberry, strawberry and redcurrant with hints of black pepper and pomegranate notes*

**Reserve Merlot** IGP Pays d'Oc 2015 (RED 13,5%)

*A rich jammy nose, with ripe red fruit and a delicate oaky finish*

**Reserve Chardonnay** IGP Pays d'Oc 2015 (WHITE 13,0%)

*Straw gold yellow in colour with pear and quince on the nose and hints of vanilla*

**Reserve Viognier** IGP Pays d'Oc 2016 (WHITE 13%)

*Light and golden in colour with bags of tropical fruit on the nose and fruity floral finish*

bottle 750ml £ 17,00 / glass 250ml £ 6,00 / glass 175ml £ 4,50

PREMIUM WINE LIST IS AVAILABLE ON REQUEST

## DESSERT WINE

**Monbazillac Bergerac** AOC NV 13% France

*sémillon, sauvignon blanc, muscadelle*

*Lemony with overtones of honey, acacia, peaches and mirabelle plums*

bottle 750ml £ 23,00 / glass 125ml £ 4,00

## FORTIFIED WINE

**Herveys Bristol Cream Sherry** 17,5% Jerez, Spain

glass 75ml £ 3,50

**Dow's Finest Reserve Port** 20% Porto, Portugal

glass 75ml £ 3,50

## CHAMPAGNE & SPARKLING

**Mumm Cordon Rouge Brut** NV 13,% France

Champagne

*Full and rounded with peach and apricot fruit flavours with a vanilla and caramel finish*

bottle 750ml £ 49,00

**Martini Proseco** DOC 11,5% Italy

Sparkling wine – Extra Dry

*The scent of ripe peaches and crisp green apples*

bottle 750ml £ 19,00

**Martini Asti** DOCG 7,5% Italy

Quality aromatic sparkling wine – Sweet

*Taste and aroma of grape juice, vine peaches, elderberry and sage*

bottle 750ml £ 18,00