

Autumn 2009

complimentary jar of olives & fresh bread

starters

SMOKED HADDOCK FISHCAKE 6.80

poached free range hen's egg, buttered spinach, parsley sauce & pea shoots

SEARED WOODPIGEON 6.50

Doreens black pudding, Hares leap saddleback bacon & beetroot pickle

BLUE WENSLEYDALE SALAD 7.00

Pickled apples, salted grapes & roasted walnuts, honey dressing

SADDLEBACK HAM HOCK TERRINE 7.00

Pineapple pickle, homegrown broad bean & potato salad

HARES LEAP HOT SMOKED SALMON 7.00

Our own applewood smoked salmon, cucumber & fennel, caper & egg dressing

CHICKEN LIVER PATE 6.50

Duck fat toasts, spiced pear chutney, balsamic jelly & pickles

main courses

A PLATE OF ELAINE KEITH'S OLDSPOT PORK 18.00

seared loin, crispy bath chaps, confit belly, handmade black pudding,
apple sauce, cider glaze & crackling

STEPNEY HILL FARM LAMB LOIN 19.00

roast loin, sweetbreads, homegrown chard, baby carrots, Yorkshire feta & broad bean salad

ROAST HALIBUT 19.00

Air dried ham, crab cake, salsify, ragout of brown shrimps & wild mushrooms, mushroom foam

TIVERTON GOATS CHEESE & CONFIT ONION TART 15.00

Pear chutney, salad of potato & fine beans

A TASTE OF GRESSINGHAM DUCK 19.00

seared breast & confit leg, root mash, honey roasted pear, star anise duck juices

21 DAY AGED ABERDEEN ANGUS BEEF 23.00

fillet steak, bacon wrapped green beans & onion rings

SAUCES 2.00

Classic au poivre, Yorkshire blue cheese & spinach, mushrooms & Madeira

Garlic butter & king prawns £4.00

side orders

potato of the day 2.00 home made chips 2.00

sticky red cabbage 2.00 gratin of leeks 2.50

buttered green beans 2.00



desserts

DARK CHOCOLATE BROWNIE 6.50
milk chocolate ice cream

STRAWBERRIES & ELDERFLOWER 6.50
Elderflower jelly, Vanilla pannacotta, strawberry sorbet

GINGER CREME BRULEE 6.50
orange shortbread biscuits, poached rhubarb & rhubarb ripple ice cream

TREACLE TART 6.50
Compote of spiced fruits, maple syrup ice cream

SELECTION OF HOME MADE ICE CREAMS 4.00

ARTISAN CHEESEBOARD 2.00 per cheese
pineapple pickle, salted grapes, our own cream crackers

hot drinks

cappuccino, latte, espresso, macchiato 2.50 or decaf

cafetiere for one or two 2.30/ 4.60 or decaf

hot chocolate (real chocolate, cream, milk & cinnamon stick) 2.30

Yorkshire tea, pot for one 1.90

TEAPIGS gourmet teas, pot for one 2.00
Morning glory, mao feng green tea, chamomile flowers,
peppermint leaves or pure lemongrass

liquor coffee 4.80

service charge is not included.

VAT is included at 15%.

Some dishes may contain nuts or nut traces and despite our best efforts small fragments of lead shot or bone.

Please inform a member of staff of any allergies or special dietary needs.

We are proud to be associated with our suppliers- Elaine Keith at Seamer Fayre, the Yorkshire dales meat company, Ashley Tyson and family, Phil Train of Harwood dale, Alliance fish of west pier, and of course our sister business Hares leap country delicatessen of Burniston. Also a big thank you to our fantastic network of farmers and landowners who allow us permission to shoot and ensure our plentiful supply of wild game. Do enjoy your meal. Jon and Kath

