



Father's Day

2 Courses £24.95 per person

3 Courses £28.95 per person

Starters

Leek & Potato Velouté (V)

Wild Garlic

Local Crab

Risotto, Parsley & Parmesan

Yorkshire Ham

Quails Egg & Asparagus

North Coast Mackerel

Garden Radish, Cucumber & Horseradish Emulsion

Wild Mushroom & Truffle

Ewes Curd & Leek (V)

Main Course

Traditional Sunday Roasts

Roasted Sirloin of Beef

Grand Reserve, Premium Range Locally Sourced 28 Day Matured Beef

Roast Loin of Pork

Crisp Crackling

*All served with Duck Fat Roast Potatoes, Yorkshire Pudding,
Seasonal Vegetables and Lashings of Gravy*

Home Smoked Salmon

Aubergine & Bok Choi, Red Wine Jus

Yorkshire Lamb Rump

Garden Pea, Shimeji Mushroom & Pancetta

Hake

Creamed Potato, Brown Shrimp & Samphire

Asparagus Ravioli

Swaledale Goats Cheese, Tarragon & Pea (V)

Puddings

Sticky Toffee Pudding

Butterscotch Sauce & Vanilla Ice Cream

Taste of Raspberry

Pistachio & Lavender

Dark Chocolate Pavé

Salted Caramel & Popcorn

Custard Tart

Cinnamon & Strawberry

Cleveland Tontine Three Cheeseboard

Homemade Fig Jam, Biscuits, Walnut & Raisin Bread

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 8 or more.