

Father's Day

Starters

- Roasted plum tomato & basil soup, warm bread, unsalted Yorkshire butter (V, VE, GFA)
 King prawn & cocktail, Marie Rose sauce, focaccia (GFA)
 Roulade of Scottish smoked salmon, crayfish & cream cheese, beetroot coulis, petit salad (DF, GF)
 Crispy vegetable gyoza, Hoi Sin sauce, Asian slaw (V)
 Grilled spicy Yorkshire chorizo, peppered rocket salad, chive crème fraiche (GF)
 Ham hock, smoked chicken & pancetta terrine, red onion chutney, crostini (DF, GFA)

Main Courses

- Topside of prime 35-day dry aged Yorkshire beef (*served pink*), red wine gravy
 Honey glazed roasted loin of gammon, sage & red onion stuffing, red wine gravy
 Roasted pork loin, crackling, sage & red onion stuffing, red wine gravy
'The Inn Trio' a slice of Beef, Pork & Gammon, sage & red onion stuffing, red wine gravy
 Baked three nut roast, sage & red onion stuffing, meat free gravy (V, VEA, GFA)
All above are served with herb roasted potatoes, Yorkshire pudding, whole honey roasted carrot & buttered seasonal greens (V/GF/VE gravy & Yorkshire pudding available upon request)
 Chargrilled 8oz Yorkshire 28-day aged rump steak, grilled vine tomatoes, portobello mushroom, twice cooked chips
 Grilled seabass, sauté new potatoes, wilted spinach, plum tomato sauce (GF)
 Beer battered East Coast haddock, mushy peas, twice cooked chips, homemade tartare sauce, lemon
'The Daddy Black Angus Burger'
 8oz Angus beef steak patty, smoked Applewood cheese, grilled bacon, burger sauce, dill pickle, skinny fries & coleslaw
 Korean BBQ slow braised belly pork rib, flatbread, Asian salad, Gochujang crème fraiche, crispy fried onions

Desserts

- Chocolate & salted caramel tart, chopped roasted nuts, dairy free salted caramel ice cream (VE, GF)
 Classic vanilla crème brûlée, homemade shortbread, summer berry compote (V, GFA)
 Homemade sticky toffee pudding, toffee sauce, Yorvale English butter toffee ice cream (V)
 Jam roly poly cheesecake, raspberry coulis, vanilla custard drizzle, raspberry dust
 Selection of three Yorkshire cheeses
 seedless grapes, chutney, Thomas Fudge's biscuits (GF oatcakes available)

Two Courses - £34.00 Three Courses - £42.00

Available Sides

Buttery mash potato	£4.50	Truffle cauliflower cheese	£5.95
Classic cauliflower cheese	£5.25	Freshly roasted crackling	£4.00
Pigs in blankets (5)	£6.00	Honey roasted parsnips	£4.50

ALLERGEN INFORMATION

Allergen Information: GF & GFA dishes - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements - Please ask a team member at time of ordering.

DIETARY INFORMATION: V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free

**HAPPY
FATHER'S
DAY**

