



Boxing Day Lunch & Dinner Menu

Starters

- Chef's homemade leek & potato soup, Cheddar cheese & paprika croutons, warm bread & butter (V, VE GFA)
- Classic crayfish cocktail, Marie rose sauce, warm focaccia (GFA)
- Truffle butter crusted chicken liver parfait, plum & apple chutney, garlic & thyme crostini
- Roulade of Scottish smoked salmon, crayfish tails, dill & cream cheese, pickled shallot, avruga caviar, wild garlic oil
- Deep fried breaded Somerset Dozmary camembert, tossed rocket, cranberry & redcurrant dipping sauce (V)
- Lamb kofta pitta bread, minced Yorkshire lamb kofta, garlic glazed pitta bread, houmous, corn & black bean salsa

Main Courses

- Topside of prime 35-day dry aged Yorkshire beef (*served pink*), red wine gravy
- Roasted Yorkshire turkey, sage & red onion stuffing, red wine gravy
- Herb roasted loin of pork, crackling, sage & red onion stuffing, red wine gravy
- 'The Inn Trio'** a slice of Beef, Pork & Turkey, sage & red onion stuffing, red wine gravy (*a supplement of £2.95 applies to this dish*)
- 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 12oz lamb Barnsley chop, grilled cherry vine tomatoes, portobello mushroom, rocket, twice cooked chips (*a supplement of £6.95 applies to this dish*)
- Grilled seabass fillet, sauté new potatoes, spinach & red onion, roasted vine tomato sauce (GF)
- Battered East Coast haddock, twice cooked chips, mushy peas, homemade tartare sauce, lemon
- Fresh pappardelle pasta, wild mushrooms, garden peas, baby onions, white wine & cream sauce (V)
- Homemade short crust Yorkshire reared steak & local ale pie, creamed mash potatoes, mixed seasonal greens, red wine gravy
- The Inn "Plant Based Burger"** 8oz plant-based patty, lettuce & tomato, vegan mayo, twice cooked chips or skinny fries (V, VE)

Desserts

- Traditional Christmas pudding, brandy sauce (V, GF)
- Classic crème Brûlée, mulled wine berry compote, shortbread (V, GFA)
- Homemade verry berry & mascarpone cheesecake (V)
- Chocolate brownie, chocolate sauce, local Yorvale caramel & honeycomb ice cream (V, GFA)
- Glazed lemon tart, dairy free vanilla ice cream (V, VE, DF)
- Sticky toffee pudding, butterscotch sauce, English butter toffee ice cream (V)

Two Courses - £40.00 Three Courses - £48.00

Available Sides

Classic cauliflower cheese	£5.25	Honey roasted parsnips	£4.75	Truffle cauliflower cheese	£5.95
Twice cooked chips	£5.50	Skinny fries	£5.50	Truffle Fries	£6.95
Battered onion rings	£5.50	Buttered seasonal greens	£5.25	Braised red cabbage	£4.75

Allergen Information: Gluten Friendly & Gluten Friendly Available 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