

**Soup of the day**

With our own bread

**£4.50**

**Smoked haddock chowder**

poached egg and sour dough bread

**£6.50**

**Deep fried Harrogate blue bon bons**

Pear three ways and beetroot gel

**£5.95**

**Potted game terrine**

Quince jam and toasted brioche

**£6.95**

**Jerusalem artichoke panna cotta**

Smoked salmon and deep fried capers

**£6.25**

**Castlegate charcuterie platter**

serrano ham, salami, chorizo, smoked chicken, celeriac remoulade, olives and pickled vegetables and fresh bread

**£7.50**

**Slow cooked outdoor reared belly Pork**

Chorizo cassoulet, savoy cabbage

**£15.95**

**Confit marinated shoulder of Lamb**

Carrot puree, green beans smoked garlic mash and a balsamic jus

**£16.95**

**Assiette of Venison**

Venison steak, venison roulade and venison pie, with pomme William, braised red cabbage and game jus

**£19.50**

**Corn fed Chicken breast**

Fondant potato, creamed leeks, spinach and a thyme jus

**£14.95**

**Pan roasted Hake**

Roasted confit root vegetables, tomato and lemon butter sauce

**£15.75**

**Polenta, tomato and mushroom gateaux**

Spinach and butternut squash cream and grilled halloumi

**£13.50**

**Pan-fried bubble and squeak**

A poached egg and deep fried kale

**£12.95**

**From the grill**

**British rib eye steak**

**£18.95**

**British fillet steak**

**£22.95**

*All served with hand cut chips, onion rings, mushrooms, grilled tomatoes and salad*

**Sauces**

*Peppercorn and brandy sauce, mushroom sauce or blue cheese sauce £2.50*

**Side orders**

Hand cut chips £2.95

Rocket and Parmesan £3.25

New potatoes £2.95

Fresh Vegetables £3.50

Onion rings £2.25

Mixed salad £2.95

Dauphinoise potatoes £3.50

Basket of homemade bread £1.50

### **Assiette of chocolate**

Chocolate fondant, white chocolate cup filled with salted caramel mousse, mini sundae  
And vanilla ice cream  
**£7.95**

### **Apple and butterscotch cheesecake**

In a cinnamon tuile, with a blackberry sauce and apple gel  
**£5.50**

### **Set passion fruit cream**

Coconut crisp, mango puree and pineapple chilli jam  
**£5.50**

### **Sticky toffee pudding**

With butterscotch sauce and Yorvale Vanilla Ice cream  
**£5.50**

### **Orange spiced mascarpone cream**

Autumn fruits and a sweet pastry straw  
**£5.50**

### **An assortment of sorbets**

**£4.50**

### **Yorvale Vanilla ice cream**

With a choice of chocolate, raspberry or toffee sauce  
**£4.50**

### **Castlegate cheese board**

A selection of British cheeses served with cheese biscuits, grapes, chutney and celery  
**£7.95**

### **Petit fours**

A selection of small bite-size desserts  
**£2.00**

<b>Port</b>	<b>£2.50</b>
<b>Late bottle vintage</b>	<b>£3.25</b>
<b>Vintage port</b>	<b>£5.50</b>

### **Dessert wines**

	<b>50ml</b>	<b>half bottle</b>
<b>40 La Fleur D'Or 2011 - Sauternes, France (Half Bottle)</b>	£4.50	£17.95
An immediately inviting nose, combining apricot fruit, creamy patisserie notes and a certain citrus brightness, leads to a sweet yet beautifully balanced palate. Luscious but never cloying.		
<b>41 Rasteau, Vin Doux Naturel, Dom de Beurenard (50cl)</b>	£4.95	£25.95
A profound purple colour and a stunning aromatic nose of black cherry, raspberry and spice lead to a full, sweet palate with great concentration but no heaviness, and a supple texture through to the long finish, best with coffee and chocolate based desserts.		