



Starters

Soup of the Day

Starter of the Day

Seared king scallops with Yorkshire black pudding, pancetta and truffle butter £8.95

Three East Coast fish cakes – crab, salmon and smoked haddock
with micro herb salad £7.50 / £14.50

Tempura of king prawns in beer batter with
sweet chilli and coriander salsa £8.95

Seasonal melon with poached Winter fruits and berries in spiced mulled wine £5.95 (v)

Terrine of ham hock with apple, walnut and mustard seed salad, toasted brioche £6.95

Warm goats cheese with beetroot chutney,
ciabatta and herb salad £6.50 (v)

Mackenzies smoked salmon and Whitby crab roulade with citrus salsa £7.95

Seared local wood pigeon and young spinach tart with plum chutney £6.95

Wild mushroom, white truffle and fine herb risotto with parmesan tuille £7.50 / £14.50

Starter size / Main course size

(v) – Vegetarian dishes

Some of our dishes may contain nuts and flour. If you have any allergies
or specific dietary requirements please make them known to the
supervisor who will do their utmost to assist you.

New Year 2010



Mains

Fish & Seafood...

Fish of the Day

Grilled fillet of seabass with roasted sweet peppers, king scallops and chive butter £16.95

Fish and chips – Beer battered haddock with tartare sauce, lemon and mushy peas £13.95

Grilled lemon sole with garlic and lemon £17.50

Roast monkfish tail with Provençal vegetables, king prawn and basil velouté £17.95

Wentbridge Fish Pie – Whitby fish and seawater prawns
baked with creamed potato, glazed with Wensleydale cheese £14.95

Roasts & Grills...

Main of the Day

Calves liver with local smoked bacon, mashed potatoes and onion rings £15.95

Pan-fried rump of Croft House lamb with pancetta, butterbean and smoked garlic jus £16.95

Award-winning hand-made pies – Choose from either Beef steak with real ale and fresh herbs *or*
Chicken with smoky bacon, roast garlic and tarragon, both served with sautéed potatoes £13.95

Pan-fried pheasant breast with garlic bread pudding,
baby vegetables, redcurrant and thyme jus £14.95

Round Green venison steak, braised red cabbage, five spice jus £16.95

Wentbridge organic burger, smoked Applewood cheese,
bacon, home made red onion relish, real chips £13.95

Steaks (28 days aged) – served with a choice of Béarnaise sauce, peppercorn sauce or stilton butter

8oz Fillet £24.95 10oz Ribeye £19.50

Side Orders - £2.95

Real Chips
Roasted baby carrots and bacon
Creamed Savoy Cabbage
Tomato, basil and red onion salad with pesto

Sautéed potatoes with rosemary
Steamed green vegetables with shallot and herb butter
Mixed or green salad
Baby gem Caesar salad



Puddings at £5.95

Dessert of the day

Steamed chocolate and walnut sponge,
white chocolate and orange sauce

Sticky toffee pudding with caramel sauce,
Yorkshire clotted cream ice cream

Caramelised lemon tart with raspberry sorbet

Nougatine parfait with Pontefract liquorice ice cream

Vanilla panna cotta with strawberries and champagne foam

Cheese

A selection of Great British and Continental cheeses
with biscuits, celery, chutney and grapes £8.95

Coffee, Teas & Truffles

(All coffee and teas include Petit Fours)

Taylor's Kenyan 'High Mountain'	£2.80	Cappuccino, Latte, Hot Chocolate and Mocca, Espresso, Double Espresso	£2.80
Liqueur Coffees (Irish, Tia Maria, Baileys)	£4.95	Taylor's English breakfast leaf tea, Earl Grey, Assam, Darjeeling, Infusions	£2.80