

## **Starters -**

Pan Fried King Scallops with Crispy French Black Pudding and Garlic Cream

Pan Fried Tiger Prawns in Garlic and Pernod Cream

Grilled Goats Cheese Salad with Red Onion Chutney

Smoked Salmon and Prawn Cocktail

Spicy Tempura Tiger Prawns with Rocket Leaf and mayonnaise

Homemade Soup Of The Day

Chicken Liver Pate with Red Onion Chutney and Toast

Sesame Thai Fishcake with Rocket Leaf and Sweet Chilli

Warm Salad of Belly Pork with Crispy Bacon, Spicy Chorizo, French Black Pudding, Apple and Basil Oil

## **Main Courses**

Char-grilled Extra Matured Sirloin Steak, Peppercorn Cream, Rocket Leaf Salad, Grilled Tomato with Real Chips

Pan Fried Seabass Fillets, King Scallops on a bed of Chorizo, Mediterranean Vegetables and Stuffed Potatoes with Balsamic Dressing

Wild Mushroom and Red Onion Risotto with Rocket Leaf and Parmesan Shavings

Slow Roasted Shoulder of Lamb with Creamy Mash and Red Wine Mint Gravy

Pan Fried Chicken Breast with White Wine, Wild Mushrooms and Thyme Cream

Roasted Mediterranean Vegetables in a Tomato, Mozzarella and Pesto Linguini

Oven Roasted Salmon Steak with Crushed New Potatoes and Watercress Veloute

Beer Battered Haddock with Real Chips, Mushy Peas and Tartare Sauce

Blacksmiths Burger with Real Chips and All The Trimmings

### **Specials**

Roasted Venison Served Pink with Creamy Mashed Potato and Rich Redcurrant Jus

Pan Fried Gressingham Duck Breast Served Pink in a Pepper Cream

Steak and Timothy Taylor's Ale Pie, Short Crust Pastry, Real Chips and Fried Greens

Slow Roasted Elvington Belly Pork with Creamy Mash, Crackling and Cider Cream

### **Childrens**

Chargrilled Gammon Steak with Eggs and Chips

Cheesy Pasta

Bangers and Mash

Haddock and Chips

Chicken Nuggets

Ice Cream

### **Sweets**

Chocolate Fudge Cake

Jam and Coconut Sponge

Bailey's Bread and Butter Pudding

Sticky Toffee Pudding

Lemon Tart

Crème Brûlée

Raspberry Frangipane

Fruit Crumble

Mini Rhubarb Fool Meringue Nest

Cheese Board