

Starters

Homemade Soup of the Day

Served with a warm Bread Roll

Homemade Chicken Liver Pâté

Served on a toasted Cruet with fine Onion Marmalade on a bed of leaves

Confit of Duck

Served with Crisp Leaves and a Honey and Five Spice Glaze

Hot Smoked Mackerel

Served on a bed of leaves and sharp Orange reduction

Dentdale Rarebit

Brochette topped with a Goat Cheese Fondant and Served with
Homemade Kamikaze Chili jam

Prawn Platter

A classic Prawn Platter served with Marie Rose Sauce and brown bread
and butter

Cheese Tart

Goats Cheese set in a filo tart case with Sun-Dried Tomatoes and Onion
Marmalade served on a bed of Crisp Leaves with a Balsamic reduction

Main Meals

Smoked Salmon and Prawn Linguine

Bound in a Creamy Tomato and Basil Sauce

Pan-Roasted Salmon Steak

Served on Crushed New Potatoes and an Olive Oil Jus

Confit of Lamb Shoulder

Wrapped in Parma Ham, Served with Sauté Potatoes

Steak and Dent Beer Pie

Chicken Curry

Served with Rice and a Popperdoms and Mango Chutney

Creamy Mushroom Linguine

Mushrooms bound together in a rich white wine and cream sauce

Homemade Lasagna

Served with Chips and Salad

Local Westmoreland Sausages

Served on a bed of Mash, Topped with Onion Gravy

Mushroom Stroganoff

Button Mushrooms in a Creamy Stroganoff Sauce
Served with Rice

Vegetable Curry

Served with Rice and a Popperdoms and Mango Chutney

Pan fried Lambs Liver

Served with Mash and Onion Gravy

Mussels Mariniere

New Zealand Green Lip Mussels
Cooked in a rich white wine and garlic cream sauce

From the Char Grill

Gammon Steak

Served with Egg and Pineapple and Mixed Salad

8oz Rump Steak

8oz Sirloin Steak

14-16oz T-bone steak

All Char Grill dishes are served with Onion Rings, Mushrooms and
Tomatoes

**ALL MEALS ARE SERVED WITH NEW POTATOES OR CHIPS AND
COME WITH SEASONAL VEGETABLES OF THE DAY UNLESS
OTHERWISE STATED**