



FATHER'S DAY

Sunday 17th June 2018

2 Courses £21.95 per person

3 Courses £24.95 per person

STARTERS

CHEF'S SOUP OF THE DAY

WARM SALAD OF BLACK PUDDING Pancetta & Poached Hen's Egg

YORKSHIRE PUDDING Onion Gravy

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato & Pickled Cucumber

TWICE BAKED CHEDDAR CHEESE & SPINACH SOUFFLE Beetroot Relish (V)

HAM HOCK & YORKSHIRE FETTLE TERRINE Pickled Onion & Tomato Jam

TRADITIONAL PLATE OF SMOKED SALMON Crème Fraîche, Caper & Shallot Dressing

MAIN COURSES

TRADITIONAL ROASTS

21 DAY AGED GRAND RESERVE SIRLOIN OF BEEF & YORKSHIRE PUDDING

Robin Hirst, Neasham Grange, Darlington

ROTISSERIE ROASTED HOMEMADE PORCHETTA Bramley Apple Sauce

HALF ROTISSERIE CHICKEN Lemon & Thyme Butter

*Served with Roast Potatoes, Root Vegetables, Yorkshire Pudding
Seasonal Greens & Red Wine Gravy*

'THE CROWN' FISH & CHIPS

Theakston's Beer Batter, Chunky Chips, Crushed Peas, Tartare Sauce & Lemon

SLOW COOKED DALES LAMB SHANK Creamy Mash, Roasted Roots & Rosemary Sauce

BAKED HADDOCK FLORENTINE Sauté Potatoes & Spinach

WILD MUSHROOM RAVIOLI Tarragon Cream & Wilted Rocket (V)

PUDDINGS

SUNDAY PUDDING OF THE DAY

WARM CHOCOLATE BROWNIE Chocolate Sauce & Vanilla Ice Cream

STICKY TOFFEE PUDDING Butterscotch Sauce & Cinder Toffee Ice Cream

SUMMER BERRY ETON MESS

RYEBURN OF HELMSLEY TRIO OF SORBETS

THREE CHEESE SELECTION Grapes, Celery, Chutney & Biscuits

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 8 or more.