



PRIVATE DINING MENU

3 Courses £29.95

STARTERS

SOUP OF THE DAY

Warm Artisan Bread (V)

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato Pickled Cucumber (GF)

TWICE BAKED CHEDDAR CHEESE & SPINACH SOUFFLE

Dressed Leaves, Balsamic Drizzle (V)

CHICKEN LIVER PARFAIT

Spiced Apple Chutney, Toasted Brioche

MAIN COURSES

SWORDFISH STEAK

Crushed New Potatoes, Roasted Cherry Vine Tomatoes, Pesto Cream Sauce (GF)

ROAST CHICKEN BREAST

Sautéed Potatoes, Broccoli, Tarragon Sauce (GF)

8OZ GRAND RESERVE SIRLOIN

Chunky Chips, Confit Tomato, Rocket & Parmesan Salad, Peppercorn Sauce (£4 Supplement)

WILD MUSHROOM RISOTTO

Rocket & Parmesan (V, GF)

PUDDINGS

CHERRY & CHOCOLATE MARQUISE

Crushed Honeycomb (GF)

STICKY TOFFEE PUDDING

Butterscotch Sauce & Cinder Toffee Ice Cream

RYEBURN OF HELMSLEY TRIO OF SORBET

Raspberry, Mango & Lemon (GF)

SELECTION OF THREE LOCAL CHEESES

Artisan Biscuits, Grapes, Celery & Chutney

COFFEE TEA & PETIT FOURS

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more 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.