

## Sunday 23<sup>rd</sup> October - Lunch Menu

### Starters

- Leek & potato soup with homemade bread £5.95
- Ham knuckle terrine, piccalilli & baby leaf salad £7.25
- smoked salmon & herb salad £6.95
- Grilled Rowley Round goat's cheese with beetroot relish £6.95
- Whitby fishcakes, herbed shrimp salad & tartare sauce £7.95

### Mains

All served with seasonal vegetables

- Roast rump of Longhorn beef, Yorkshire pudding & roast gravy £12.95
- slow roasted shoulder of Plum Pudding pork, apple sauce & crackling £11.95
- Roast shoulder of Levisham lamb, roast potatoes & minted gravy £12.95
- Grilled salmon, pesto, gilled potatoes, rocket & aioli £14.95
- (V) Field mushroom & blue cheese open omelette, rocket salad & white truffle oil £11.95
- White swan ploughman's of Yorkshire cheeses, meats, homemade chutneys & relishes £12.95

For the children £5.95

- Whitby fishcakes with tartare sauce & chips
- small roast

## Puddings

- Rich chocolate cake, clotted cream & boozy cherries £6.95
- Glazed lemon tart with mixed summer fruits £6.95
- Sticky toffee pudding, toffee sauce & vanilla ice cream £6.95
- Bramley apple & blackberry crumble with homemade custard £6.95

A bowl of homemade ice creams with wafers

2 scoops £4.50 & 3 scoops £6.25

A selection of hand picked Yorkshire & guest cheeses

3 cheeses £8.95 & 5 cheeses £10.95

special reserve Wensleydale, a crumbly medium cheese

Bluestones blue goat's cheese, a soft ripe blue cheese from Lowna Dairy

Rowley Round, a smooth textured soft goat's cheese

Smoked Richmond, smooth textured smoked goat's cheese

Yorkshire Blue, a soft, blue veined cow's cheese

Swaledale Old Peculiar ale, a full fat creamy moist cow's milk cheese

Coffees - Americano £2.50, espresso £2.20, macchiato £2.65, cappuccino £3.25,  
large espresso £2.60, Latte £3.25, hot chocolate £3.35, mocha £3.25

Choose your favourite liqueur with your coffee & floating cream from £5.75