

Starters

Freshly made house soups with croutons	£4:95
Cup of soup with croutons	£2:95
Salmon three ways :- bleikers whisky cured smoked salmon, salmon mousse, & smoked salmon pate, cucumber pickle & baby leaves, sesame seed dressing	£7:50
Duck liver & orange pate, baby spinach & orange salad with toasted pumpkin seeds, cumberland port jelly	£6:45
Fresh salmon & celeriac pancake, tarragon, parsley & chives, cheddar cheese glaze	£7:95
Prawn & crayfish cocktail :- apple & celery, baby gem & marie rose sauce	£7:95
Deep fried brie :- pear, apple & ginger chutney	£7:50

Sandwiches: choice of pain rustique roll or sliced wholemeal

Rare roast sirloin of beef, red onion marmalade	£7:75
Honey roast yorkshire ham, pear & ginger chutney	£6:95
Mature cheddar, beetroot, onion & mayonnaise	£6:95
Smoked salmon, cream cheese & cucumber pickle	£7:95
Prawn, rockette & marie rose	£7:95
Smoked bacon & brie	£7:25
all sandwiches are available plain if required	

Salads

Honey roast yorkshire ham, wensleydale, pear & candied walnut	£11.45
Rare roast sirloin of beef, sage infused balsamic onions, fresh horseradish cream	
Luxury prawns, crayfish & avocado	
Choice of dressings : basil oil, honey & poppyseed, balsamic & olive, swiss salad	
All served with a bowl of fresh garden salad & coleslaw,	
New potatoes or freshly baked bread	
All salads available plain if required	

Additions

House bread	£1:95
Thick cut chips	£2:25
Small salad bowl	£2:95

PLEASE NOTE SOME OF OUR DISHES MAY CONTAIN NUTS

Mains

Sawley 's famous pies :-

£10:45

Local beef steak pie, rich meat gravy

Chicken, leek & mushroom pie, white wine & cream sauce

Butternut squash, baby spinach & Yorkshire fettle pie, smoked tomato sauce
(fettle is a Yorkshire feta cheese produced by Shepherds Purse of Thirsk)

All topped with a rich buttercust pastry ; choice of new potatoes or chunky chips

Braised nidderdale lamb shank, fresh rosemary,
sweet potato dauphinoise, madeira gravy, garden mint sauce

£13:75

Chargrilled Yorkshire ribeye steak, glazed cherry tomatoes,
horseradish butter, thick cut chips

£18:95

Slow roasted boned 1/4 duckling, mandarin & cardamom sauce

£11:25

Fresh plaice mornay, sautéed leeks, duchesse potato

£11:45

Whole tail king scampi, lightly breadcrumbed,
chunky chips, & tartare sauce

£11:45

The casserole pot

Beef bourguignon :- braised red cabbage & beetroot, creamed mash potatoes

£11:45

Pork, sage & apricot cassoulet :- cider, leeks & smoked bacon,
mushrooms & cannelloni beans, warm house breads

£10:45

Please order at the bar

All our meat, fish & dairy produce is locally sourced from:-

H Weatherhead & Sons Pateley Bridge : R & J Butchers Kirkby Malzeard,

K E & L Bland Ripon : W Hodgson Hartlepool : Harkers Home Farm, Risplith.

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Fresh salmon & celeriac pancake, tarragon, parsley & chives cheddar cheese glaze	£7:95
Prawn & crayfish cocktail :- apple & celery, baby gem & marie rose sauce	£7:95
Deep fried brie, pear, apple & ginger chutney	£7:50

Salads

Honey roast yorkshire ham, wensleydale, pear & candied walnut	£12:95
Rare roast sirloin of beef, sage infused balsamic onions, fresh horseradish cream	
Luxury prawns, crayfish & avocado	
Choice of dressings : basil oil, honey & poppy seed balsamic & olive, or swiss	
All served with a bowl of fresh garden salad & coleslaw, New potatoes or freshly baked bread All salads available plain if required	

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Chicken, leek & mushroom pie, white wine & cream sauce

Butternut squash, baby spinach & Yorkshire fettle pie,
smoked tomato sauce

(fettle is a Yorkshire feta cheese produced by Shepherds Purse of Thirsk)

All topped with a rich buttercust pastry ;
choice of new potatoes or chunky chips

Braised nidderdale lamb shank, fresh rosemary,
sweet potato dauphinoise, madeira gravy, garden mint sauce

£14:75

Chargrilled Yorkshire ribeye steak, glazed cherry tomatoes,
horseradish butter, thick cut chips

£19:95

Slow roasted boned half duckling, mandarin & cardamom sauce

£17:45

Fresh plaice mornay, sautéed leeks, duchesse potato

£12:95

The casserole pot

Beef bourguignon :- braised red cabbage & beetroot,
creamed mash potatoes

£12:95

Pork, sage & apricot cassoulet :- cider, leeks & smoked bacon,
mushrooms & cannelloni beans, warm house breads

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SWEETS

£5:75

Glazed lemon tart, compote of bilberries & cassis

Steamed butterscotch pudding
mascarpone vanilla custard, butterscotch sauce

Brandy snap basket
marinated lexia raisins, rich madeira,
cornish dairy ice cream

Cardomom crème brulee, apple & cognac ice cream,
orange shortbread fingers

Sawley meringue swan
fresh berries, cornish dairy ice cream, whipped cream

Amaretti Schokoladentorte
rich confection of dark chocolate & double cream,
rum, brandy & cider, amaretti biscuits

Apple Pie, rich butter pastry, bramley apples,
cream or ice cream

Trio of luxury ices cornish dairy, pistachio, maple & walnut minted chocolate & cognac & apple	£4:95
Duo of fresh fruit sorbets raspberry & strawberry, lemon	£4:75
Yorkshire fruitcake wensleydale cheese	£4:95
Cheese Platter, selection of english cheeses, homemade chutney, savoury biscuits, celery, apple & grapes	£7:25
Freshly ground coffee chocolate mints & biscotti biscuits	£2:50
Teas choice of traditional Yorkshire, Earl Gray, decaffeinated, Herbal & Fruit	£2:50
Specialty Coffee Liqueur coffee with cream, (25ml measure of liqueur of your choice)	£5:95

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