

# Winter dinner menu

## House cocktail - **"Hibiscus fizz"**

*"wild hibiscus flower with a hint of raspberry, topped up with house champagne"* £5.95 each

## Cocktail of the month – **"Black Cherry Martini"**

*"Made with gin or vodka, as you prefer"*  
£5.95 each

## Starters

Homemade soup of the day £4.25

Seared fillet of baby red mullet,  
tapenade crostini, nut brown butter £6.25

Red wine poached pear, stilton mousse,  
dressed rocket £5.50

Classic moules mariniere £5.75

Thyme scented wild mushrooms on  
toasted brioche £5.50

H Forman's smoked salmon,  
Hambleton sour dough £7.95

Game terrine, pear chutney £5.95

### This week's starter specials

Pan fried scallops, cauliflower puree,  
raisin dressing £9.50

Ham hock, confit potato and parsley terrine  
with a mustard crème fraiche £6.75

## Mains

Braised rump of beef, herb dumplings,  
roasted root vegetables £16.95

Pan fried fillet of sea trout,  
prawn and chive linguini £13.95

Butternut squash and sage risotto, Parmesan  
shavings, truffle oil £12.95

Breast of duck with an apple and  
blackberry risotto £14.95

Classic chicken Kiev, sauté potatoes,  
seasonal greens £14.50

Oven Baked loin of Cod, tomato and tarragon crust,  
red pepper coulis £16.95

Char grilled sirloin steak, field mushroom mash,  
roasted cherry tomato and red wine sauce £18.95

"Harry's Bar" fettuccini, chopped Parma ham,  
gratinated with parmesan and finished  
under the grill £12.95

## Game of the Week

Roast Partridge, braised red cabbage and rosemary fondant potato £15.95

### This week's main course special

Seared calves liver, smoked bacon, glazed shallots  
Thyme jus, herb mash £14.95

Poached supreme of halibut, saffron turned potatoes,  
caviar sauce and strips of mange tout £15.95

Baked stilton and walnut cheesecake green bean and new potato salad £11.95

## Side orders

Fresh dressed green salad  
Seasonal vegetables  
New potatoes

Cracked black pepper sauce  
Bowl of fries  
All £2.25 each

## Wines of the moment

### Jean Didier Viognier

*d'Oc, France 2008*

175ml £4.00

250ml £5.50

Bottle £16.50

### Rioja Iuvene

*Bodegas Breton, Rioja Spain 2008*

175ml £4.00

250ml £5.50

Bottle £16.50

*We take pride in using the freshest local and seasonal produce. If you have any specific dietary requirements please let us know. All of our dishes are prepared to order; if your time is limited, please let us know and we will be as accommodating as possible. We have added a discretionary 10% service charge to your bill. If you do not agree we will happily deduct it. Equally, if you feel that you have had service which merits further generosity then please feel free to add whatever you feel is appropriate.*