



AUTUMN MENU

TO START

Seasonal Soup with Homemade Bread	£6.00
Pan Fried Calves Liver, Sticky Braised Red Cabbage, Parsnip Purée, Baby Carrots with a Red Currant Jus	£7.00
Seared Pigeon Breast, Textures of Beetroot, Roasted Shallots, Pearl Barley and Red Wine Jus	£7.50
Pan Fried King Scallops, Crab, Chilli and Coriander Bonbon served with Samphire and Lemon Butter	£8.00
Poached Duck Egg, Sautéed Mushrooms, Crispy Shallots, Shallot Purée, Tarragon Dressing	£6.50
Scottish Mussels cooked in a Coconut Milk based Coconut Thai Broth served with Crusty Bread	£7.50

MAINS

47 Grains Fish and Chips – Roasted Cod Loin, Triple Cooked Hand Cut Chips, Beer Batter Bits, Minted Pea Purée and Crab Tartar Sauce	£17.00
Roast Breast and Leg of Grouse, Fondant New Potatoes, Caramelised Figs, Glazed Heritage Carrots and Red Wine Jus	£18.50
Grilled Pork Fillet, Crispy Belly, Bubble & Squeak Cake, Buttered Spinach, Stockpot Carrots and a Pork Jus	£18.00
Venison Steak, Nutmeg & Celeriac Purée, Roasted Celeriac, Caramelised Shallots and Blackberry Jus	£19.00
Honeynut Squash, Chickpea, Spinach & Feta Empanadas, Tomato and Coriander Salsa, Sour Cream with a Spicy Red Pepper Sauce	£14.50
Thai Style Salmon, Udon Noodles, Pak Choi, Chilli in a Coconut Cream	£16.00
Surf 'n' Turf - 6oz Sirloin, King Prawn, King Scallop, Garlic Butter with a Rocket & Parmesan Salad, Fries	£24.00
Choice of Signature 28-day Steak served with Watercress & Blue Cheese Salad and Hand Cut Chips	
<i>10oz Sirloin</i>	£22.00
<i>10oz Rib Eye</i>	£24.00

SIDES & SAUCES

Creamy Leeks Hand Cut Chips Watercress & Blue Cheese Salad Honey Roasted Stockpot Carrots Brandy & Peppercorn Sauce Blue Stilton Sauce Garlic Butter	£3.00
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AUTUMN A LA CARTE DESSERT MENU

TO FINISH

Caramel Panna Cotta, Honeycomb, Cracked Black Pepper Shortbread	£6.50
Warm Double Dark Chocolate Brownie & White Chocolate Blondie with Dark Chocolate Textures and Vanilla Pod Ice Cream	£6.50
Lemon Cheesecake, Lemon Curd, White Chocolate Shards with Roast Strawberry Ice Cream	£7.00
Raspberry Brulée with Vanilla Shortbread	£6.50

Czerwik's Cheese Board

A bit about Czerwik's...

Czerwik's is a family run business established in Brighouse, West Yorkshire as a specialist wine and cheese merchants for over 25 years. During that time building a fantastic reputation not only for meeting but exceeding customers expectations by offering fresh, quality food, whisky, port, hampers, pickles and many other food and drink products.

Selection of 4 Cheeses served with Artisan Biscuits, Chutney, Apple & Grapes

Single	£8.50
Sharing	£14.00

Add a glass of Graham's 10 YO Port for £4 when ordering a Cheese Board

After Dinner Drinks

Tea	£1.95	Baileys	£3.30
Speciality Tea's	£2.50	Tia Maria	£3.30
Americano	£2.95	Torres Spanish Brandy	£3.10
Latte	£2.95	Graham's 10 YO Tawny Port	£7.00
Cappuccino	£2.95	Smokehead Whisky	£4.00
Espresso	£2.95	Disaronno	£3.30
Double espresso	£3.95	Patron XO Café	£4.00
Mocha	£2.95	Kahlua	£3.30
Hot chocolate	£2.95		
Liqueur coffees	£5.50		