

S&C Winter 3 Course Celebration Menu

2 course £29

3 courses £35

Starters

Soup of the Day, bread, herb butter **V**

Ham Hock Terrine, piccalilli

Double Prawn Cocktail, vodka Marie Rose, pomegranate

Tomato & Potato Carpaccio, whipped goats' cheese, chilli jam, walnuts **Ve**

Mains

Confit Duck Leg, radicchio, chicory and pomegranate salad, honey & clementine dressing

8oz Dry Aged Sirloin, fries, watercress, peppercorn sauce (5.0 supplement)

Pan Seared Stone Bass, gnocchi, roast courgette, garlic and chive sauce

Wild Mushroom & Thyme Rigatoni, herb crumb, vegan parmesan **Ve**

Panzanella Salad, beetroot hummus, croutons, tomatoes, avocado, **Ve**

Puddings

Lemon Posset, meringue and berries

Yorkshire Affogato, Yorvale vanilla, Lonton Espresso, Filey Bay Whisky Cream

Brie & Blue, chilli jam, crackers

Chocolate Brownie, orange sorbet **Ve**