

## THE YORKSHIREMAN BISTRO AND BAR

TWO COURSES £14.90 THREE COURSES FOR £16.90

### While you wait

Olives £1.90

Warm bread and grissini sticks with balsamic oil and olives £3.25

Rosemary, olive oil and rock salt baked ciabatta bread £2.65

### Starters

Homemade courgette and pea soup served with freshly baked local bread and butter v GFR

Chicken liver pate with apple and cider chutney and a ciabatta crostini GFR

Welsh rarebit with smoked bacon on toast topped with a poached egg

Beetroot and goats cheese salad with toasted pumpkin seeds drizzled with olive oil and balsamic vinegar v GF

Crab linguine with chilli and Parsley crab cooked in white wine and lemon sauce

Smoked salmon and prawn mousse served with cucumber crudités

Maple, thyme and garlic baked camembert for 2 served with char grilled Ciabatta and crostini sticks

£2 per person supplement v

### Main courses

Confit duck leg served with dauphinoise potatoes wilted greens and sticky apricot glaze GF

Chicken breast with leek and Pernod sauce pan fried chicken breast finished with cream served with jersey royals GF

Oven roast smoked haddock served on a pea mash finished with a wholegrain mustard cream and a poached egg GF

Grilled Gammon Steak with roasted Jersey Royals, pea puree and parsley sauce

The Yorkshireman Staffordshire Beef burger our own beef Pattie served with lettuce, mature cheddar and burger relish served with chips GFR

Pan fried trout fillets served on roasted Mediterranean vegetables with fennel salad and a herb oil

Boston Pork and beans pork cooked in a rich tomato ragout with butter beans topped with slow cooked Staffordshire belly pork served with mashed potato and wilted greens GF

Mediterranean vegetable gnocchi roast vegetables in a tomato sauce with potato gnocchi topped with grilled goat's cheese v

Butternut squash sweet potato wild mushroom and spinach risotto topped with candied maple crushed nuts v GF

Staffordshire Rump steak grilled rump steak with skinny fries and Aioli and spicy lemon dressed leaves

Staffordshire Rib eye steak grilled rib eye steak with béarnaise sauce twice cooked chips and lemon scented green beans £4 supplement

### Side orders

Chips £2 Buttered Jersey Royals £2 lemon scented green beans £2  
Dauphinoise potatoes £2.50 Dressed salad £2 skinny fries £2

## Desserts

Apricot and orange tart served with spiced orange compote

Chocolate and banana pot topped with crushed amaretti biscuits GFR

Sticky toffee pudding served with a rich toffee sauce and vanilla ice cream

Lemon posset set lemon mousse served with vanilla and mint raspberries GF

Apple and maple syrup crumble stewed apples flavoured with maple syrup topped with crumble served with toffee fudge ice cream

Cheeseboard- Mature Cheddar, Brie and Shropshire Blue cheese with biscuits and chutney £3 supplement

## Ice creams

Choose from the following flavours

Mint chocolate chip/Strawberry/chocolate/vanilla/toffee fudge

£1.50 one scoop £2.75 two scoops £3.25 three scoops

## Children's meals £5

Where possible we can cook smaller versions of our main menu dishes or we have the following available

Homemade fishfingers and chips

Homemade chicken Goujons and chips or mixed salad with mayonnaise dip

Homemade mini cheeseburger served with chips