



*Cream of mushroom soup with fresh warm bread*

*Ham hock terrine, pineapple chutney and brioche toast*

*Chicken liver parfait with red onion marmalade*

*Pancetta wrapped Yorkshire asparagus with toasted bread & a hollandaise sauce*

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*Roast rump & braise shoulder of Wolds lamb (£5 supplement)*

*Dauphinoise potatoes, seasonal vegetables and a rosemary & red currant sauce*

*Pan fried breast of grain fed chicken*

*Fondant potato, baby spinach & a wholegrain cream sauce*

*Trio of Wold pork; fillet, braised cheek & slow cooked belly (£5 supplement)*

*Celeriac, new potatoes & a cider jus*

*Pan fried sea bass*

*Pea risotto and a lemon beurre blanc*

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*Sticky toffee pudding with butterscotch sauce & vanilla ice cream*

*Apricot bread & butter pudding with creamed custard*

*Pavlova topped with seasonal fruits and a passion fruit syrup*

*Selection of local cheeses, biscuits & chutney (£3.75 supplement)*

2 course £29.95

3 course £34.95

*All our food is prepared to order and we strive to satisfy all dietary requirements.*

*We understand the dangers for those with severe allergies, should you have a specific allergy, intolerance or dietary requirement, please speak to a member of staff.*

*Burythorpe House*