

2 courses **35** / 3 courses **40**

STARTERS

SOFT SHELL CRAB thai dressing

SOUP carrot, coriander

PARFAIT duck fat granola, orange gel

SMOKED SALMON ROULADE goats cheese, bloody mary sorbet

BEETROOT fig, truffle honey

ROASTS

ROAST CREEDY CARVER DUCK blackberry gel

DINGLYDALE PORK LOIN abbey garden apple sauce

BEECHRIDGE CHICKEN

MUSHROOM NUT ROAST vegetarian gravy

ALL OUR ROASTS ARE SERVED WITH YORKSHIRE PUDDING, CRISPY ROAST POTATOES, SEASONAL LOCAL VEGETABLES, AND PROPER GRAVY

MAINS

OLD BELL BURGER beef patty, dill mayo, pickles, tomato relish, lettuce, Monterey jack, smoked bacon, skinny fries, slaw

FISH & CHIPS beer battered haddock, triple cooked chips, mushy peas, tartar sauce, curry sauce

FALAFEL BURGER mushroom, hummus, vegan cheese, lettuce, tomato, skinny fries

DESSERTS

BAILEYS MOUSSE banana ice cream

LEMON TART passionfruit sorbet

STICKY TOFFEE PUDDING toffee sauce, vanilla ice cream

CHEESE three artisan cheeses, apple chutney, crackers, grapes, celery £5 supplement