



Starters

Soup of the Day – Ask the staff for today's freshly made soup (v) (g) - **£6.50**

Yorkshire Pudding with onion gravy (The Traditional Way) - **£3.50**

Gin Cured Salmon with cucumber carpaccio, elderflower jelly, pickled shallots and salmon caviar - **£8**

Grilled Clams with baby plum tomatoes and parmesan, warm samphire and broad bean salad- **£7**

Peppered Beef Carpaccio with piccalilli vegetables and soft boiled quails eggs - **£7**

Heirloom Tomato Salad with buratta, iced vodka gazpacho and garden herb salad (v) (g) - **£7**

Mains

Roast Sirloin of North Yorkshire Beef with Yorkshire pudding, ale and onion gravy - **£12**

Roast Loin of Pork with crispy sea salt crackling and apple and sage roulade - **£13**

Whitby Cod & Chips cod in beer batter with hand cut chips or skinny fries, mushy peas & tartar sauce - **£13**

Mussels Shetland Mussels cooked in white wine and garlic. Served with bread and skinny fries - **£14**

Sausage and Mash- £12

Served with Bourignonn Sauce or ale and onion gravy

Local Fish Bouillabaise - £13

Served with a rouille sauce, crispy potatoes and buttered greens

Beetroot Gnocchi - £12

Served with grilled halloumi cheese, fried Swiss chard and beet tops, sage and walnut pesto (v) (g)

Desserts

Granny Smith Tart Tatin - £6

With Wensleydale cheese ice cream and warm local honey

Lemon Thyme Roasted Peach - £6

With iced peach melba "Battenberg" and lemonade sorbet

White and Dark Chocolate Torte - £6

With ginger crumbs, peanut brittle ice cream and salted caramel sauce

Strawberry Arctic Roll- £6

With Pimms jelly, strawberry and buttermilk smoothie **(v) (g)**

French & English Cheeses

Full Cheese Board - **£13** or **Individual Cheeses £3 each**

Flatcapper Yorkshire Brie. *A delicious Northern brie made with organic Yorkshire milk. It has a creamy texture and is rich in flavour.*

Richard III Wensleydale. *A traditional, cloth-bound, cows' milk cheese, it is moist and creamy with a honeyed flavour.*

Yorkshire Blue. *Yorkshire Blue is a traditional, vegetarian, blue cheese. It has blue veining and is buttery, sweet and mild in flavour.*

Stinking Bishop. *Stinking Bishop is a soft textured rind cheese. It has the texture of thick clotted cream and whilst it may smell powerfully pungent, the flavour is rather delicate and herbaceous.*

Montgomery Cheddar. *This cheddar is rich, sweet, fruity and nutty with beefy flavours. The texture is drier than most other cheddars with a grainy and crystalline crunch as it ages.*

Smoked Goats Cheese. *Ribblesdale Smoked has a dry, creamy taste with a delicate smoky & oaky tang.*

If you would like to know more about us, want further details on our 10 character bedrooms or private dining room please ask us or look at our website:

www.whitehorseandgriffin.com

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