STARTERS

**Soup of the day**Homemade bread (v) (vgt)

**Silversmiths Yorkshire Pudding**Henderson’s onion gravy (v)

**Classic Prawn Cocktail**Marie rose sauce, tomato, salad, brown bread

**Crispy Calamari**Chilli, spring onion and tartar sauce

**Yorkshire Goats Cheese Salad**Texture of beetroots, chicory, walnuts (v) (g) (n)

**Seared Wood Pigeon**  
Wild mushroom tart, white truffle, chocolate sauce

**Cajun Spiced Chicken Wings**Mixed leaf and sour cream

MAINS

**Roast beef (served pink)  
Lamb of the day**

All served with Yorkshire pudding, roast potatoes, braised red cabbage, mash, stuffing and seasonal vegetables

Upgrade and have all 3 (£5 supplement)

**Chicken Supreme**Confit potato, Lyonnaise onions, confit garlic, red wine jus (g)

**Wild Mushroom Risotto**Sautéed wild mushrooms, fresh herbs and white truffle oil (v) (vg) (g)

**Classic Cheese and Bacon Burger**Gherkin and Henderson’s mayonnaise  
Served on a homemade bun with handcut chips

**10oz Gammon Steak**Handcut chips and fried eggs

**Seared Sea Bream**Whitby crab risotto cake, baby spinach, sauce vierge

**Confit Garlic Polenta Cake**Basil, sun dried tomato, roasted red pepper, picked shallot, flowers (vg)

**SIDES** 3.5 each

Duck fat roasties  
Yorkshire pudding with Henerson’s gravy  
Handcut chips  
Chicory & walnut salad (n)  
Seasonal vegetables