



Country Hotel, Restaurant & Bar - Hackness

## A La Carte Menu



### Starters

<b>Soup of the day</b>	4.00
Please see our specials	
<b>(V) Risotto of seasonal pumpkin</b>	starter 5.00
Served with garden sage, nutmeg and dry sherry with toasted seeds	main 10.00
<b>Hand dived king scallops</b>	starter 8.00
With Brompton black pudding and pork belly beignets, spiced parsnip and apple puree and parmesan wafers	main 16.00
<b>Warm potted west coast spiced brown shrimps</b>	starter 6.00
Served on warm toast and with a home pickled beetroot salad	main 13.00
<b>Selection of Yorkshire game</b>	6.00
Potted Whisperdale pheasant, smoked duck breast and game tea	
<b>(V) Garlic creamed mixed mushrooms</b>	starter 5.00
With a Yorkshire blue cheese gratineè and English radish salad	main 10.00

### Mains

<b>Glaves of Brompton 10oz Sirloin Steak</b>	17.00
With Ampleforth Abbey brandy and pink peppercorn cream and fat chips	
<b>Bolton Abbey lamb rump</b>	15.00
With a confit mutton and mustard pasty, little shepherds pie and marjoram juices	
<b>Supreme of corn fed chicken</b>	13.00
With beetroot tarte tatin and puree, York ham and garden thyme juices	
<b>Pan seared sea bass fillet</b>	13.00
In a Scarborough haddock sauce and scallion mash	
<b>Pot roast locally reared beef</b>	12.00
In Theakstons ale gravy, short crust pastry top and fat chips	
<b>Locally shot pheasant</b>	14.00
In celeriac puree, Wykeham oyster mushroom and home made elderberry wine juices (may contain shot)	

Vegetables are served with all main courses  
Please see specials board to make your selection  
Chips are served where stated

## Extra Portions

<b>Skinny chips</b>	2.00
<b>Fat chips</b>	2.00
<b>Onion rings</b>	2.00
<b>Salad</b>	2.00