

# Lunch at the Baiting House

## Starters

- Onion & Parmesan Soup    hazelnut pesto
- Twice Baked Cheddar Souffle    Red Pepper
- Smoked Salmon Tartare    cucumber, lemon, dill, rye
- Chicken Liver Parfait    apricot, chicory, toasted brioche

## Mains

- Crispy Breaded Cod    Curry sauce, cauliflower, chips
- Wild Mushroom Risotto    parmesan, chives
- Slow Cooked Ox-cheek    Carrot ketchup, roast carrot, beef sauce, chips
- Lamb Rump    Braised shoulder, broccoli, potato terrine, lamb sauce

## Desserts

- Sticky Toffee Pudding    toffee sauce, tea ice cream
- 70% Dark Chocolate Tiramisu
- Yorkshire Rhubarb    White chocolate custard, rhubarb sorbet
- Caramelised Lemon Tart    raspberry sorbet

2 COURSES £20 | 3 COURSES £25

Individual prices available for each course