

THE STABLES AT PINCHINTHORPE HALL

SAMPLE DINNER

BEFORE

BLOOMER & ONION WHITE BREAD, WHIPPED BUTTER(gfa)	2
MARINATED OLIVES (gfa)	2.5

LIGHT

BROCCOLI SOUP, HAZELNUT PESTO, YORKSHIRE BLUE CHEESE, BREAD (gfa)	6.5
HAM HOCK TERRINE, PICKLED SPRING VEGETABLES, MUSTARD MAYONNAISE, CROUTES (gfa)	7.5
SEAFOOD PANCAKE, THERMIDOR SAUCE, ONION BREAD	8.5
TWICE BAKED CHEESE SOUFFLE, CARAMELISED ONIONS, GARLIC & THYME CREAM, BREAD	8
PAN FRIED PIGEON BREAST, DOREENS BLACK PUDDING, BEETROOT, CHICORY (gfa)	8.5
DRESSED CRAB CRISP TART, RADDISH, CRÈME FRAICHE, CHERVIL OIL (gfa)	9.5

MAIN

PAN FRIED CHICKEN SCHNITZEL, HERB NEW POTATOES, MUSHROOM & TARRAGON CREAM (gfa)	16
BRAISED BEEF CHEEK, BOURGUIGNON SAUCE, ROASTED CARROT, MASHED POTATO, KALE (gfa)	18
POACHED & PICKLED HERITAGE CARROT, TABBOULEH, POMMEGRANATE, CHIMMICHURI (gfa)	15
PAN FRIED COD, CRUSHED PEAS, POTATO TERRINE, WARM TARTARE SAUCE, PARSLEY OIL (gfa)	18
8OZ SIRLOIN STEAK, HOUSE SALAD, ROASTED TOMATO, SEA SALT FRIES (gfa)	28
ADD PEPPERCORN SAUCE 3.5 / DIANE SAUCE 3.5	
LAMB RUMP, LAMB SHOULDER CROQUETTE, PEA & BROAD BEAN, JERSEY ROYALS, MINT GEL, JUS (gfa)	22
PORK BELLY & CHEEK, SPROUTING BROCCOLI, SPRING ONION, HASSELBACK POTATO, CIDER & MUSTARD SAUCE (GFA)	19
WHOLE BAKED SEABASS, SEAWEED POTATO, APARAGUS, SAMPHIRE, SAUCE VIERGE, CAPERS (gfa)	21

EXTRA

GARDEN SALAD (gfa)	3.5
SEASONAL GREENS (gfa)	3.5
TRUFFLE & PARMESAN FRIES	4.5
SEA SALT FRIES	3.5
BUTTERED NEW POTATOES (gfa)	3.5

AFTER

STICKY TOFFEE PUDDING, HONEYCOMB, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM	7.5
POACHED YORKSHIRE RHUBARB, BRANDY SNAP, CUSTARD CREAM, MICRO LEMON BALM	8.5
HONEY & WHITE CHOCOLATE SET CUSTARD, SPICED PINEAPPLE, PASSIONFRUIT SORBET, SESAME TUILLE	8.5
DARK CHOCOLATE & CHERRY GATEAUX, CHERRY SORBET, SOUR CHERRIES, WHITE CHOCOLATE CRUMB	9
LEMON TART, BLUEBERRY COMPOTE, MÉRINGUE, BLUEBERRY SORBET	8

CHEESE BOARD, TOMATO CHUTNEY, CELERY, GRAPES, CRACKERS (gfa)	9.5(3)/ 13.5(5)
BRITANNIA CHEDDAR, SHEFFIELD FORGE, KIDDERTON ASH, DUKE OF WELLINGTON	

IF YOU ARE SENSITIVE TO THE TRACE PRESENCE OF AN ALLERGEN WE ARE UNABLE TO GUARANTEE THAT ANY OF OUR FOODS ARE SUITABLE. HOWEVER WE DO PROVIDE ALLERGEN GUIDES WITH A FULL BREAKDOWN OF INGREDIENTS.

WE ADD AN OPTIONAL 10% SERVICE CHARGE TO ALL BILLS OF WHICH 100% GOES TO OUR TEAM, WE'RE HAPPY TO REMOVE THIS IF YOU WISH.