



SAMPLE DINNER MENU

(Sample only - subject to change)

Nibbles

Homemade Bread & Butter for Two	£4.50
Homemade Bread & Butter, Olive Oil & Balsamic Dip for Two	£5.50
Herb Marinaded Olives, Feta & Sun Blush Tomatoes	£5.50
Homemade Pork Scratchings, Caramelised Apple Sauce	£5.00
Crispy Black Pudding, Mustard Emulsion	£5.50
Homemade Mini Garlic Butter Loaves	£5.50
<i>Add Grated Cheddar Cheese</i>	£1.00

To Start...

Signature Starters

Yorkshire Blue Cheese, Chicory, Poached Pear, Beetroot & Candied Walnut Salad (GF) (V)	£10.00
Kimchi Glazed Local Partridge Breast, Miso, Sesame & Charred Aubergine Puree, Kohlrabi, Ponzu Mushrooms, Plum, Sansho Pepper & Coriander	£11.00
Potted Shrimp & Brown Crab Crumpet, Chives, Dressed Leaves	£10.50

Classic Starters

Homemade Soup of the Day, Crusty Bread (GF available) (V)	£7.00
Chicken Liver Parfait, Dressed Leaves, House Chutney & Homemade Brioche (GF Available)	£9.50
Hot Bourbon Oak Smoked Salmon, Pickled Fennel, Beetroot, Orange & Hazelnut Salad	Starter £11.00 / Main Course £19.00

Followed by...

Signature Main Courses

12oz Aberdeen Angus Rump Steak, Grilled Tomato & Field Mushroom, Onions Rings, Hand Cut Chips & Dressed Leaves (GF)	£30.00
<i>Add Peppercorn Sauce / Blue Cheese Sauce or Garlic Butter</i>	£2.50 each
Truffled Potato Gnocchi, Wild Mushrooms, Spinach & Forestiere Sauce (V)	£19.00
<i>Add Pan Roast Pheasant Breasts</i>	£6.00
Pan Roast Venison Haunch, Slow Cooked Pancetta, Caramelised Celeriac Puree & Salt Baked Fondant, Cavolo Nero, Roasted Celeriac Broth (GF)	£26.00
"KFP" Burger; Kentucky Fried Pheasant Breast, Brioche Bun, Garlic Mayo, Pickled Red Cabbage, Gem, Skinny Fries & Dressed Leaves	£19.50
Catch of the Day; Fresh Seafood Dish of the Day (Please ask for Today's Dish)	£Market Price

Pub Classics

Chicken, Leek & Smoked Bacon Pie, Hand Cut Chips, Seasonal Vegetables, Proper Gravy	£19.00
Breaded Scampi, Served with Tartare Sauce, Fresh Lemon & Your Choice of Hand Cut Chips or Fries, Garden Peas or House Salad	£18.00
Cold Honey Mustard Roast Ham, Hand Cut Chips, Fried Wensleydale Eggs, House Salad (GF)	£17.00
"The Palmer" 8oz Aberdeen Angus Steak Burger, Brioche Bun, Truffle Mayonnaise, Red Onion Marmalade, Smoked Pancetta, Brie, Skinny Fries & House Salad	£20.00
Beer Battered Fish and Chips, Mushy Peas and Tartare Sauce (GF Available)	£19.00
Salt Aged Duck Breast, Duck Leg Croquette, Piccolo Parsnip, Parsnip Purée, Duck Jus (GF)	£29.00

Sides

Truffle and Parmesan Fries	£5.50
Skinny Fries	£4.50
Hand Cut Chips	£4.50
Beer Battered Onion Rings	£4.50
Creamed Potatoes	£4.50
Buttered Seasonal Greens	£4.50
House Salad	£4.50

(V) Vegetarian | (GF) Gluten free | (VG) Vegan | (GO) Gluten free option on request | (VO) Vegan free option on request

Gluten is used in our kitchen and fryers, please inform a staff member if you have a severe allergy. Nuts are used in our kitchen, please inform a member of staff if you have a nut allergy. If you have any specific requests, allergies, or intolerances, please ask a member of staff before ordering who will be able to provide you with more information.

Our food is cooked to order please be prepared for a wait during busy periods.