

MENU OF THE DAY

To Share

Selection of Homemade Breads with Unsalted Butter and Hummus **V**

Marinated Mixed Olives **V** Six Pan-Fried Mini Chorizo

To Start.

Roasted Tenderstem Broccoli, Fresh Chilli, Baby Capers, Cracked Hazelnuts and Oriental Dressing **Ve**

Ham Hock Terrine, Panko Fried Black Pudding with a Beetroot Ketchup and Grilled Potato Bread

Tempura Fried Tiger Prawns and Vegetables with Garlic Salt and a Sweet Chilli Sauce

Warm Goat's Cheese on a Tomato and Picked Red Onion Salad with Aged Balsamic

Pan-Fried Wood Pigeon Breast on a Celeriac Choucroute with a Red Wine Jus

Torched Scottish Mackerel with Horseradish and a Garden Herb Salad

Either Or

Double Baked Vintage Cheddar Souffle with Green Beans, Spinach and Topped with a Yorkshire Fettle Crumb Starter or Main Course **V**

Sandpiper Fishcakes with Aioli, Mixed Leaves and Lemon Starter Main Course with Hand Cut Chips

To Follow

Roasted Cauliflower Steak, Lentil Dhal, Mixed Leaves and Pomegranate **Ve**

Roasted Mediterranean and Vegetable Salad, Pan-Fried Halloumi and Walnut Pesto **V**

Crispy Duck Leg, Oriental Salad and Saute Potatoes

Pan-Roasted Fillet of Seabass with Summer Vegetables, Garden Herbs and New Potatoes in a Cream Sauce

Pan-Fried Breast of Yorkshire Chicken on a Pea and Herb Risotto with Shaved Parmesan

Slow-cooked Pressed Dales Lamb with Dauphinoise Potato, Creamed Leeks, Tenderstem Broccoli and a Mint Jus

Tagliatelle of English Crab, Spring Onion and Coriander

Grilled Spearhead Fillet Steak with a Rocket and Parmesan Salad and Hand Cut Chips 7oz (Peppercorn Sauce or Harrogate Blue Cheese Sauce supplement)

Side Orders

Hand Cut Chips Dauphinoise Potato

Seasonal Vegetables Mixed Salad or Rocket and Parmesan

Please let us know if you have any dietary requirements or allergens.

DESSERTS

Vanilla Crème Brulée with Aunty Mandy's Ginger Biscuit

Sticky Toffee Pudding with Butterscotch Sauce and Scottish Tablet Ice Cream **V** or **Ve**

Valrhona Three Chocolate Terrine, Salted Caramel and Toffee Popcorn

Iced Lemon Parfait with English Strawberries

Raspberry and Almond Tart with Local Whipped Cream

The Sandpiper's Own Ice Creams and Sorbets (**GF**)

Vegan Ice Creams

Affogato – Vanilla Ice Cream with Espresso and Double Cream (**GF**)

Optional Extra: add a shot of Amaretto

Selection of Fine British Cheeses with Bread or Artisan Biscuits

Three Cheeses

Five Cheeses

After Dinner Drinks

Great Selection of Pudding Wines by the Glass – see our Wine List

Choice of Vintage Ports, Brandies, Cognacs & Armagnacs

Fabulous Varieties of Malt Whisky

Hot Chocolate

Teas & Coffees (all are available as Decaffeinated)

Cafetiere

Espresso

Cappuccino

Flat White

Latte

Americano

Selection of Teas

Fresh Mint Tea

Liqueur Coffees

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