

The Owl

Starters

- Sweet Chestnut & Parsnip Soup – Toasted Ciabatta £8
Hawnby Salmon Pastrami – Watercress Crème Fraiche & Lemon Caper Berries £14
Duck and Orange Parfait – Cointreau Butter, Orange Chutney & Grilled Ciabatta & Micro Herbs £10
Baked Goats Cheese & Red Onion Tart – Pistachio Dressed Salad £7
Charcuterie Board, in house Cured Meats, Olives, Pickles, Olive Oil Dip & Toast £14 or £22 sharing platter

Mains

- Beer Battered Haddock - Mushy Peas, Tartare Sauce, Chips £15
8Oz Beef Burger - Streaky Bacon, Cheddar Cheese £14
Roast Pork Loin– Mulled Red Cabbage, Creamy Mash, Black Pudding, Roast Apple & Cider Sauce £16
Pan Seared Salmon – Crushed New Potatoes, Samphire, Grilled Lemon & Parsley Sauce £17
Vegan Lasagne – Salad & chips £12
Vegetarian Chestnut Wild Mushroom & Blue Cheese Pithivier – Seasonal Veg & new potatoes £13
100z Sirloin Steak – Roast Tomato & Mushroom, Salad & Chips £29
Add peppercorn & blue cheese sauce £2.50

Desserts

- Sticky Toffee Pudding – Stem Ginger Sauce, Vanilla Ice-Cream £7
Christmas Pudding – Brandy Sauce £7
Chef's Crumble of the Day £7
Selection of Local Cheeses - Crackers, Grapes, Celery & Chutney £10

Sides

- Triple Cooked Chips £4
Seasonal Veg £3
Rocket & Parmesan Salad £4

*All dishes are freshly prepared and cooked to order by our Chef James.
If you have any allergies or dietary requirements, please speak to a member of staff.*