

Old Bore

at Rishworth

To Start.....

Ballontine Of Rabbit & Foie Gras With A Mini Rabbit Scotch Egg, Vegetable Patch Salad & Sorrel Mayonnaise	7.95
Hand Dived Cornish King Scallops, Cauliflower Risotto & Marsh Samphire	9.95
New Season Spilman's Pasture Lane Asparagus, Crispy Poached Egg, Air Dried Cumbrian Ham & Herb Mayonnaise	7.95
Hot & Cold Salad Of Seared Yoadwath Mill Smoked Salmon & Marinated Shetland Salmon, Lightly Pickled Vegetables, Chive Crème Fraiche & Soft Herbs	8.95
Salad Of Heritage Tomatoes, Goats Cheese, Olives & Aged Balsamic	7.95
Sticky Lamb Breast, Black Pudding Wontons, Pea Puree, Pea Shoots & Sweet Mint Dressing	7.95
Pan Fried Belly Pork & Tempura Of King Prawns, Greens, Sweet Chilli & Ginger	8.95

To Follow.....

Dorade Fillet, Spring Garlic Mash, Marinere of Fresh Clams & Samphire	15.95
Roast Goosnargh Duck, Braised Red Cabbage, Smoked Bacon Rosti, Butternut Squash Puree, Foie Gras & Maple Syrup	17.95
Slow Cooked Belly Pork, Celeriac Puree, Baby Onions & Ampleforth Abbey Cider Brandy Juices	16.95
Herb Rolled Fillet Of Lamb With A Braised Ossobuco Of Its Shoulder, Creamy Day Old Lancashire Cheese Gnocchi, Spring Vegetables & Mint Dressing	18.95
Poached Fillet Of Wild Halibut 'Crab Crusted' With Tagliolini Pasta, Fresh Peas, New Season Girolle Mushrooms & Herb Cream	18.95
Blanquette Of Rose Veal, Baby Onions, Morel Mushrooms & Rich Creamed Juices, Creamy Mash (This Rich Creamy Stew Is The Dish That Chef Scott Hessel Cooked To Become The Youngest Ever Winner Of The Roux Brothers Scholarship Back In 1989)	15.95
Braised 30 Day Dry Aged Yorkshire Shorthorn Brisket, Parsnip Puree, Chantenay Carrots & Parsley Braising Juices	15.95
Local Aged Fillet Steak, Roast Vine Tomatoes, Yorkshire Blue Salad & Real Chips	24.95

Sides.....

Real Chips, Spring Garlic Mash, Spring Vegetables, Braised Red Cabbage, Mixed Leaf Salad	2.50 Each
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