

# Old Bore Autumn Menu

## Starters...

- Shetland King Scallop & Mackerel, Chicken Satay, Avocado, Pickled Cucumber, Sesame Brittle & Lime 8.95
- Bury Black Pudding Potato Cake, Cauliflower & Mustard Puree, Braised Oxtail, Baby Onion & Red Wine Jus 6.95
- Fritters Of Fleetwood Landed Smoked Haddock, Chorizo, Roast Pepper Sauce, Balsamic & Baby Purple Basil 6.95
- Crispy Ryburn Lamb Breast Fritters, Marinated Feta, Sun Blush Tomatoes, Fennel & Mint Salad 7.45
- Partridge Terrine, Remoulade, Truffle, Pickled Pear & Roasted Hazelnuts With Toasted Homemade Brioche 7.45
- Foie Gras Parfait, Homemade Hedgerow Jelly & Toasted Homemade Brioche 7.45
- Goats Cheese Baked In Crisp Pastry, Roast Black Figs, Ascroft's Beetroot & Walnut Pesto 6.95 (V)
- Crispy Belly Pork & King Prawn Tempura, Zesty Salad, Chilli Jam & Thai Basil 8.95

## Mains...

- Calderdale Beef Fillet Wellington, Potato Fondant, Baby Onions & Mushrooms, Bourguignon Jus 18.95
- Wild Halibut Fillet, Black Pudding Crust, Watercress Champ, Fresh Horseradish Veloute, Samphire & North Sea Shrimps 17.95
- Sea Bass Fillet, Tarragon Rosti, Celeriac Puree, Quail Sauce, Aromatic Root Vegetables & Smoked Almond Butter 16.95
- Wild Duck Breast & Leg Confit Hot Pot, Creamed Brussel Sprouts, Boozy Damson Puree & Clementine Game Jus 16.95
- Ryburn Lamb Shoulder Confit, Braised Minted Lentils, Goats Cheese Fritters, Crispy Anna Potatoes, Spinach, Rosemary & Braised Merguez Sausage Jus 16.95
- This Little Piggy Went To Market...
- Charles Ashbridge's Suckling Pig Wellington, Twice Cooked Belly Pork, Wild Boar Chipolata & Crispy Pigs Cheek Fritter, Apple Sauce, Roast Heritage Potatoes, Braised Red Cabbage, Crackling & Roasting Juices 17.95

## Specials...

- Duo Of Pigeon Breast & Game Pudding, Savoy Cabbage, Parsnip Puree, Crispy Air Dried Ham & Ported Cranberry Jus 16.95
- Slow Braised Calderdale 'Cheeky' Beef Pudding, Heritage Carrots, Creamy Mash & Flat Parsley Braising Juices 16.95
- Yorkshire Sourced Rose Veal Sirloin, Green Peppercorn, Shallot & Devils Rock Blue Cheese Butter, Marinated Tomatoes Pickle, Spiced Onion Rings & Hand Cut Chips 17.95

Please Ask For Our Vegetarian Main Dishes...

## Side Orders...

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|--------------------------------|------------------------------|----------------------------|----------------------|
| Real Chips                     | Goats Cheese & Chive Champ   | Roast Heritage Potatoes    | Garlicky Green Beans |
| Baked Cauliflower Cheese       | Buttermilk Onion Rings       | Braised Sticky Red Cabbage | 3.00                 |
| Bread Board & Marinated Olives | Mixed Baby Leaf & Herb Salad | 3.95                       |                      |

## Desserts...

- Zesty Lemon Pot Topped With Swiss Meringue 5.95
- Iced Nougat Parfait, Warm Baked Figs, Clementine Curd, Honeycomb & Sauternes Soaked Golden Raisins 5.95
- Sticky Toffee pudding, Butterscotch Sauce & Scrunchy Brown Bread Ice Cream 5.95
- Pineapple Tart Tatin, Vanilla, Rum & Lychee Sorbet 5.95

### *Desserts To Share Or Just Be Greedy...*

- Choc-A-Wonka-Doo-Da
- Chocolate Fondant - White Chocolate Panna Cotta - Mint & Chocolate Truffle Ice Cream - Black Forest Popping Candy Shot 9.95
- Autumn Fruits Plate - Apple Crumble, Quince Frangipane, Pear Brandy Ice Cream, Damson Jelly, Iced Calvados Lollipop & Sticky Apple 9.95
- Pastry Chefs House Made Petit Fours 4.95