

# CHEF SCOTT HESSEL CARLTON BORE WINTER MENU

Those dark nights are here again, so we've introduced some new seasonal menu dishes. From our bread to our ice cream, we make it here, so at busy times your patience would be appreciated, please make us aware of any allergies as soon as possible.

## STARTERS

### FIRST COURSES & LIGHT BITES

*All starters are served with our homemade bread*

Trio of smoked haddock - fishcake, Gravdax & Cullen skink, beetroot & horseradish 6.95

Homemade heavenly black pudding, parsnip mash, caramelised apples & rich jus 5.95

Warm salad of king prawns & chorizo, garlic & lemon 6.95

Our own smoked salmon 'Bore Cure' lemon, caper & shallots 7.95

Wild mushroom & baby beet chard risotto, crumbled Blue Wensleydale cheese 5.95 (larger) 10.95 (V)

Seared beef fillet carpaccio, parmesan, truffle oil & rocket salad 7.95

Posh prawn, avocado & crayfish cocktail 6.95 (v)

Parfait of chicken livers, Victorian plum chutney, sage & onion brioche toast 5.95

Cauliflower fritters, wicked curry mayonnaise 3.95 (v)

Soups - please ask about today's choice

Homemade fresh baked breads, dipping olive oil & balsamic 1.95

Garlic bread topped with cheese 3.25

## MAINS

### SLOW COOKED

Bore Pie - steak cooked in Black Sheep ale with Yorkshire blue topped with golden short crust, homemade brown sauce, mushy peas, red cabbage and a choice of mash or chips 12.95

Individual game suet pudding (venison, pheasant & rabbit) braised red cabbage, winter greens colcannon 14.95

Ale braised beef brisket, horseradish mash, root vegetables & parsley braising juices 12.95

Shallot tart tatin topped with goats cheese, roast beetroot, honey & thyme dressed salad 11.95 (V)

### New Favourites

8 hour belly pork, butternut squash puree, caramelised shallots & cider fondant 14.95

Lamb cutlets, cumin roasted parsnips & carrots, mint jelly jus & winter greens colcannon 16.95

Venison & pigeon duo, beetroot, celeriac & white truffle Wellington 17.95

Pan fried lambs liver, bacon, mash, red onion marmalade, onion rings & lip smacking jus 10.95

## FISH

Fish & chips, Black sheep beer battered haddock, real chips, mushy peas & tartare 10.95

Creamy Seafood Thermidor, salmon, haddock, cod, monkfish and prawns cooked in a brandy, mustard and cream sauce 13.95

Wild cod chunk, Spanish butter beans, chorizo, black pudding & buttered winter greens 15.95

## GRILLS

(Our beef is sourced in Yorkshire by two young gentlemen aged 63 & 65 yrs)

Grilled aged sirloin of beef 16.95 or Fillet steak 19.95 For Two To Share - Cote Du Boeuf 19.95pp

Served with balsamic roast flat cap mushrooms, herb vine tomatoes & skinny fries

Sauces - pepper, béarnaise or Yorkshire blue cheese sauce 1.95 each

## SIMPLE & TASTY

Gammon & egg, roast tomatoes & grilled mushroom & skinny fries 10.95

Bore burger, topped with mature Wensleydale cheese on homemade onion brioche, interesting sauces, real chips & onion rings 10.95

## SIDE ORDERS

Fried brussel sprouts hash Braised red cabbage Mixed greens Tray baked honey roast root vegetables 1.75 each

Real chips Skinny fries Onion rings Tomato or Mixed salad 2.50 each Truffle chips Ultimate flavoured mash 3.00 each

## DESSERTS

### *Trio of CHOCOLATE*

Including our famous baked chocolate brownie, milk chocolate & Hennessy ice cream & white chocolate marshmallow cheesecake (please allow 20 minutes) 6.95

### *RHUBARB & CUSTARD*

Upside down rhubarb frangipane, custard & rhubarb ripple ice cream 4.95

### *ROAST PLUMS, GINGER BISCUIT CRUMBLE TOPPING*

Black treacle ice cream, boozy blackcurrant shooter 5.95

### *Rice PUDDING WITH DALES CREAM & VANILLA*

Crisp sugared topping, rum & raisin ice cream 4.95

### *PROFITEROLES WITH BAILEYS ice CREAM*

Hot chocolate sauce 5.50

### *BORE STICKY TOFFEE PUDDING*

Treacle toffee sauce & vanilla ice cream 5.50

For those who can't manage a dessert may we suggest our

### *'Mini MAGNUMS'*

3 miniature vanilla ice creams dipped in Belgian chocolate 3.95

### *Zoe's PETIT FOURS*

(chocolate truffle, honey comb biscuit, Turkish delight & creamy caramel fudge) 2.95

## THE CHEESEBOARD

(3) 5.95 (5) 7.95 served with chutney, grapes, celery & crackers

Please select from our cheese list.

### *WITH CHEESE MAY WE RECOMMEND*

Kingston Black apple aperitif Somerset Cider brandy company  
100ml 3.95 50cl Bottle 19.75

De Bortoli Liqueur Muscat 100ml glass 2.95 or by the bottle 26.95

LBV Port 50ml glass 3.00 or by the bottle 27.00

### *COFFEE*

Cafetiere 2.30 Cappuccino 2.65  
Large Espresso 2.65 Latte 2.65 Teas 2.30

Liqueur Coffees

Whisky, Napoleon, Jamaican, Calypso, Baileys 5.95

*A WELL STOCKED BAR OF BRANDIES, WHISKIES  
AND LIQUEURS ARE AVAILABLE ...*

CARLTON HUSTHWAITE THIRSK YO7 2BW 01845 501 265

## STICKY WINES

*Fusta Nova Moscatel*  
2002 GANDIA, SPAIN

Citrus aromas, honeyed notes, undertones of toasty oak. Harmonious combination of sweetness & acidity.

Glass 100ml 2.95 50cl Bottle 12.95

*Elysium Black Muscat*  
2006 QUADY, CALIFORNIA

Distinctive cherry fruit, aromas of rose petals, pleasingly sweet, clean finish & great length.

Glass 100ml 6.45 half Bottle 23.50

*Chateau Fayau*  
2004 GRAND VIN DE BORDEAUX

Indistinguishable from most of its more expensive cousins, represents one of the greatest value sweet whites in Bordeaux.

Glass 100ml 6.45 half Bottle 23.50

*JACKSON TRIGGS VIDAL Icewine*  
2006 NIAGARA, CANADA

Displays rich tropical aromas of papaya, mango and apricot. Bold fruit flavours balanced with fine acidity caress the palate and conclude with an exquisite silky finish

25cl Bottle 34.95

*NOBLE ONE, De BORTOLI*  
2006 AUSTRALIA

A very well known dessert wine offering an enticing nose of orange peel, tangerine, and candied apricots. Balanced with lively acidity, this vibrant wine has a long, pure finish.

37.5cl Bottle 29.95

# Carlton Bore

*Restaurant & Bar  
at Carlton Husthwaite*