

OLD BORE SUNDAY MENU - 11th December

Served 12 - 7.30 pm - 2 courses £16.95 - 3 courses £19.95

Parsnip & Chestnut Soup - Homemade Bread (V)

Duck Spring Rolls - Oriental Salad & Sweet Chili Dipping Sauce

Yorkshire Brie Fritters - Clementine Chutney (V)

Smoked Salmon Fishcake - Crab & Celeriac Salad, Tartare Vinaigrette

Yorkshire Puddings - Beer Braised Oxtail & Onion Gravy

King Prawns, Miso Mackerel & Crispy Belly Pork

Avocado, Pickled Cucumber, Sesame Brittle & Sweet Chilli (£4.95 Supplement)

Foie Gras Parfait - Remoulade, Pickled Pear, Damson Jelly & Roasted Hazelnuts
With Toasted Homemade Brioche (£3.95 Supplement)

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Butter Roast Locally Sourced Turkey Breast - Baked Stuffing Balls & Ported Cranberries

Yorkshire Reared Roast Loin Of Pork - Crispy Crackling, Apple & Quince Sauce

Roast Beef From Our Trusted Local Supplier - Horseradish Sauce

Why Not Try Our Mini Carvery - A Piece Of Each Roast (3.95 Supplement)

*All Our Roasts Are Served With Yorkshire Pudding, Roast Heritage Potatoes,
Cauliflower Cheese, Carrot & Swede Crush, Green Beans, Roast Parsnips & Roast Gravy*

Pan Roast Pigeon Breasts & Hare Pasty - Truffled Brussel Sprouts, Parsnip Puree & Game Jus

Steamed Steak Pudding - Creamy Mash, Carrots & Grain Mustard Braising Juices

Lightly Bread Crumbed Plaice Fillet - Buttered Samphire & Shrimps, Watercress Mayonnaise & Real Chips

Calderdale Beef Fillet Wellington - Fondant Potato, Green Beans & Bourguignon Jus (£4.95 Supplement)

Mushroom & Devils Rock Blue Cheese Risotto - Walnut & Balsamic Salad (V)

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Muscovado Crème Brulee - Quince Sorbet & Shortbread

Apple & Blackberry Crumble - Vanilla Custard

Banana Mille Feuille - Carnation Caramel, Chocolate Truffle, Black Sesame Ice Cream

Warm Chocolate Lava Cake - Pear Brandy Ice Cream (Cooked To Order)

Cheeses - Blacksticks Blue & Our Local Food Hero Carl Warburton's East Lee
'The Old Bore Has Been Awarded The Best Cheese Board In Britain 2011'

Chefs Petit Fours £4.95