



# NEW YEARS DAY

## *menu*

PORK & BLACK PUDDING SCOTCH EGG  
leek & wholegrain mustard, burnt onion ketchup

ATLANTIC COLD WATER PRAWN COCKTAIL  
spicy chipotle Marie Rose sauce, cucumber, avocado, gem lettuce, brown bread, butter

WHIPPED GOATS' CHEESE  
beetroot relish, candied walnuts, confit plum tomatoes, preserved lemon, sourdough crackers

ROASTED BUTTERNUT SQUASH SOUP (V/VG)  
Black Dub Blue cheese, crispy bread, local butter (vg without the cheese & butter)

OLIVE, TOMATO, BASIL & WINTER VEGETABLES SWIRL (VG)  
flaky puff pastry, cauliflower puree, winter shoots

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ROASTED AGED BEEF SIRLOIN  
Yorkshire pudding, horseradish cream, pan gravy

ARMATHWAITE RARE BREED PORK BELLY  
spiced lentils, caramelised apple, calvados jus

ROAST CUMBRIAN TURKEY  
cranberry & chestnut stuffing, pigs-in-blankets, turkey gravy, Yorkshire pudding

285G HIMALAYAN SALT-AGED FLAT IRON STEAK  
salt-aged in-house, baked field mushroom, roasted plum tomato, peppercorn sauce, gastro chips

PAN FRIED COD  
mussel, chorizo & potato broth

ROASTED AUBERGINE (VG)  
crispy chilli crumb, tadka dal, chickpeas, spinach & tomato coulis

all mains are served with rosemary roast potatoes, buttered fennel seed carrots, braised apple & maple syrup  
cabbage, cauliflower cheese

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STICKY DATE & LOCAL REAL ALE PUDDING  
salted caramel sauce, vanilla ice cream

BAKED ALMOND TART  
kirsch cherries, cherry ripple ice cream

SOFT BAKED DARK CHOCOLATE PAN COOKIE  
white chocolate pieces, candied pecans, chocolate ice cream

WINTER BERRIES & PEAR CRUMBLE  
vanilla custard

BAKED CINNAMON CRÈME BRÛLÉE  
French toast, raspberry preserve

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FRESHLY BREWED TEA, COFFEE & TRUFFLES

**INN**  
**ON**  
**THE**  
**SQUARE**

*Allergies and Intolerances: before you order please speak to a member of staff  
if you would like to know about our ingredients.*

