

2 Courses £25 / 3 Courses £30

To Start

Cream of Cauliflower & Mature Cheddar
Harrisa Roasted Carrot with Whipped Ragstone Goat's Cheese
Terrine of Pork & Chorizo House Chutney & Toast
Smoked Mackerel Pate, Cornichons & Toasted Focaccia

Main Course

Sea Bass with Purple Sprouting Broccoli, Fennel & Samphire salad, Blood Orange Dressing
Local Pork Loin Steak, Sage & Onion Mash, Parsnip, Black Pudding & Apple
8 oz Local Rump Steak Roasted Tomato, Handcut Chips, Rocket, Garlic & Parsley Butter (£5 supplement)
Caramelised Onion & Thyme Risotto, Roasted Squash & Wild Garlic Pesto

Dessert

Panna Cotta with Yorkshire Rhubarb
Sticky Toffee Pudding, our own Vanilla Ice Cream
Blood Orange Polenta Cake, Passion Fruit Fool
2 Artisan Cheeses from Neal's Yard Dairy

OPTIONAL EXTRAS: *Rat Sauce 2.95 Garlic Mushrooms 4.25 Battered Onion Rings 4.25 Mixed Salad with Parmesan & Truffle Dressing 5.60 Seasonal Greens 4.00*

Available Wednesday, Thursday and Friday all day and Saturday lunchtime.

- ***Whilst we can advise on ingredients in our dishes we cannot guarantee no cross contamination due to the nature of our kitchen***

The

Rat Inn