

Hob Green's Sunday Luncheon
To Start

Homemade Soup

White Onion and Garden Thyme Velouté with Warmed Sour Dough Bread

Watermelon

Refreshing ripe Watermelon and Crumbly Feta Cheese Salad With Kalamata Olives Drizzled with Parsley, Mint and Citrus dressing

Terrine

A Slice of Summer Vegetable Terrine wrapped in Courgette Ribbons with a Chunky Gazpacho

Whitby Crab

Baked Whitby Crab dressed in it's own shell with Cheddar Cheese, Spring Onions and Cream, Crispy Pak Choi and Roast Lemon

Fennel and Chorizo

A hot salad of Spicy Pepperoni, Chorizo and Roast Fennel root in a Piquillo Pepper cream

Table D'hôte Sunday Luncheon Menu
Three Courses £21.95

Vegetarian Menu Available on Request

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Main Course

Salmon

Marinated "Freedom Friendly" Salmon Cubes, Skewered with Sun-Blushed Tomatoes on a Herby Couscous, Homemade Aioli

Smoked Haddock

Shallow fried Smoked Finnan Haddock and Crushed Potato Cake, Green Pea Purée and Air Dried Ham Crisps

Supreme of Chicken

Roasted Corn-Fed Chicken Fillet on Caramelised Banana and Mango slices with Coconut and coriander leaf cream

Calf Liver

Seared Calf Liver on a bed of softened Spring Greens and Berlotti Beans

Nidderdale Lamb

Sliced leg of Lamb with a Redcurrant & Rosemary sauce

Yorkshire Beef

Slices of Roast Sirloin of Aged Beef with Yorkshire pudding and Rich Gravy

Vegetables & Side Orders

All our Main courses are accompanied with a dish of Sautéed Potatoes, Buttered baby carrots & French fine beans.

Extra sides

Buttered Baby Spinach
Petit Pois a la Français
Potato and Leek Roshti

Boulangère Potatoes
Home cut Chips
Courgette and Paprika Fritters

Green Salad

At £3.50 per Serving

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Dessert

Pimm`s No1 Trifle

Traditional style trifle of Pimm`s No1 cup jelly, English strawberries, Vanilla custard and topped with Minted crème chantilly

Rice Condé

Warmed Short-grain rice and sweet mango pudding with mixed nut brittle

Chocolate Parfait

Slice of Dark Chocolate and Cinder Toffee Ice cream with homemade "Crunchies"

Summer Pudding

Individual Garden fruit Summer Pudding with Lavender and honey scented Greek yoghurt

Mint Soufflé Milanese

Cold set soufflé infused with lemon balm mint served with Russet apple crisps

Cheese

£3.95 Dessert Supplement

£8.95 Additional Course

Served with Celery sticks, fresh fig and Grapes, Fudges biscuits for cheese and homemade Apricot chutney

Choose Two of Our Local Yorkshire Cheeses

Yorkshire Blue

Creamy soft blue vein cheese from "Shepherds Purse" creamery in Thirsk

Mature Wensleydale

A rich crumbly white cheese matured in wax

Fountain`s Gold

Mature buttery cheddar style cheese inspired by the Abbey over the hill

Olde York

Lemon fresh and delicate in texture

Mrs Bell`s Bluemin white

A new edition from Shepherds Purse a very soft ripe and creamy cheese with a hint of blue vein

Dessert Wine

Elysium Black Muscat

Californian Andrew Quady 15%
£3.30 per 50ml glass/£18.00 per ½ bottle

Essensia Orange Muscat

Californian, Andrew Quady 15%
£3.30 per 50ml glass/£18.00 per ½ bottle

Orange Muscat & Flora

Australia, Brown Brothers 9%
£3.00 per 50ml glass/ £17.00 per ½ bottles

Late Harvest Sauvignon Blanc

Reserva Privada
Chile Concha y Toro 12 %
£2.75 per 50ml glass/£15.00 per ½ bottle

Coffee & Tea

Cafetière of Coffee
£2.50

Yorkshire Tea
£2.50

Speciality Teas

Earl Grey, Darjeeling
Assam, Lapsang Souchong
Peppermint, Camomile
Plus a selection of fruit teas
£2.50

*To check our current selections
please ask.*

Espresso
£2.75

Espresso Macchiato
£3.00

Cappuccino
£3.50

Cafe Latte
£3.50

Cafe Mocha
£3.50

Liqueur Coffee
From £6.95

**All Teas & Coffees are served with Petit
Fours**