



REEDS MENU

Starters

Mini Yorkshire Puddings

filled with slices of peppered Beef Fillet, Horseradish cream and caramelised onions
£6.95

Grilled Halloumi

with fresh Ratatouille
£6.50

The Smoothest Chicken Liver Pate

with a leaf salad, Beetroot & Orange Chutney, Tomato & Herb Toast
£5.95

Chicken Tikka

Slices of Chicken marinated in natural Indian spices, spinach & onion Bhaji, cucumber salad, with fresh mint & mango yoghurt
£6.95

Woodland Mushrooms

sautéed in Cream and Garlic, served on a toasted Brioche and topped with melted mozzarella
£6.75

King Prawn Cocktail

with herb salad and spicy homemade Marie Rose sauce
£7.95

Mains

Pan Seared Fillet of Sea Bass

crushed new potatoes, with olive oil and flat leaf parsley, roasted peppers and Chorizo dressing
£16.95

28 day aged Fillet of Beef

served with hand cut chunky chipped potatoes, port glazed shallots, and Burgundy red wine sauce
£21.95

Mains *cont...*

Roasted Cannon of Lamb

Dauphinoise potatoes, balsamic roasted carrots, and rosemary scented sauce
£16.75

Dijon Glazed Marr Grange Farm Pork Tenderloin

mashed potatoes, sautéed leeks and crisp bacon, with sage and thyme sauce
£16.50

Roasted Breast of Yorkshire Grain Fed Chicken

served on bubble and squeak, roasted tomatoes, and creamy Chardonnay sauce
£15.95

Desserts

Belgian Chocolate Trilogy

Milk chocolate torte, white chocolate chunk ice cream, and dark chocolate brownie with orange Cointreau and caramel sauce
£6.00

Chocolate Fondue for Two

with a platter of Marshmallows, pop corn and fresh fruit
£8.50

Taster Platter in Miniature

Brulee, cheesecake, chocolate trilogy, and plum and almond tart
£10.50

Selection of Yorkshire Cheeses

savoury biscuits, and homemade chutney
£6.95

Vegetarian and dietary requirements can be catered for. Please enquire at time of booking