

Starters

Soup of day: served with fresh home baked bread £5.20

Chicken liver parfait, tomato chutney, dressed leaves and home baked bread £6.50

Parma ham and asparagus, poached duck egg, rocket and goats cheese salad, hollandaise sauce £6.60

Duck confit spring roll, pak choi and beansprouts, cucumber relish, sweet soy sauce dressing £6.50

Gin cured salmon, tonic water dressed salad leaves with mint and pink grapefruit, walnut bread £7.00

Mussels, white wine, shallots, pancetta, Dijon mustard cream sauce, French bread £6.60 / £12.50

Spinach & ricotta tortellini, pesto dressing £6.50 / £12.00

Crab cake, roasted red pepper coulis, dressed leaves & lemon £6.60

Salads

Confit duck leg, red cabbage sesame seed and spring onion salad, hoi sin dressing £12.95

Hot smoked salmon, potato and chive leaf salad, Harry's dressing £12.95

Brie, apricot and tarragon, dressed leaves and roasted pine nuts £12.95

Steaks

All steaks/grills come with fresh plum tomatoes, onion rings, roasted field mushroom and beef dripping chips.

(Price in brackets is the supplement applied for dinner, bed and breakfast packages)

Rib Eye Steak £20.95 (£5.95)

Sirloin Steak £21.95 (£6.95)

10oz Rump Steak £20.95 (£5.95)

Gammon Steak, served with fried duck egg £13.95

Sauces:- Garlic and Tarragon, Peppercorn, Dijon mustard cream £2.50

Pies

All our pies are made in house from fresh locally sourced ingredients.

Beef & mushroom, Yorkshire Ale

Cheese & spring onion

Chicken leek and bacon

Served with either chips or mash, peas or mushy peas £13.95

Sides

Chips House salad Minted buttered peas Mustard mash
Selection of breads All sides £3.50

Sunday Roasts £10.95

Choose from 2 hand carved roasts, served with all the trimmings and home baked Yorkshire pudding.

Add 1 additional course for £2.95 or 2 courses for £5.00

Children eat FREE (under 8) when accompanied by an adult dining from our roast selection.

Mains

Lightly battered fresh cod, chips, mushy peas, lemon and homemade tartar sauce £13.95

House beef burger: topped with either mature cheddar or blue cheese, served with house dressed salad and beef dripping chips £13.95

Butternut Ravioli, tomato and basil sauce, Parmesan cheese, herb oil £13.95

Truffle poached chicken, wild mushroom & spinach cream tagliatelle, Parma ham and dressed rocket £14.95

Lamb rump, Savoy cabbage and pine nuts, mustard mash, roasted shallot red wine sauce £16.95

Desserts

Toffee apple crumble tart, crème anglaise £6.50

Summer fruit pudding, mascarpone cheese, fruit compote £6.50

Rhubarb crème brûlée, shortbread & rhubarb coulis £6.50

Chocolate orange cheesecake, mandarin sorbet £6.50

Selection of ice creams from Fossfield farm £6.50

Local cheese & biscuits £6.95 **With a glass of port** £8.95
Served with tomato chutney and artisan biscuits

Sandwiches

All sandwiches served on freshly baked white or brown deli rolls with stealth fries £8.95 (Add a cup of soup for only £1.50)

Home cured salt beef, dill pickle iceberg lettuce and tomato, mustard mayonnaise

Hens egg and mustard cress

Prawn and bloody mary sauce, iceberg lettuce cucumber and lemon

Home baked honey cured ham, beef tomato

Turkey, guacamole, lettuce and tomato, thousand island dressing

The Veggie, spinach, tomatoes, balsamic red onions, roasted peppers, avocado, herb mayonnaise

Tea & Coffee

Americano £2.95

Espresso £2.65

Caffe Latte £2.95

Cappuccino £2.95

Latte Macchiato £2.95

Mochaccino £2.95

Selection of fresh tea leaves from £2.40

Liqueur Coffees £4.35

Indulge with one of our liqueur coffees made with fresh cream and your choice from the following liqueurs:

Baileys, Cointreau, Tia Maria, Amaretto, Irish Whisky, Sambuca.

Baileys hot chocolate £4.35

Please note:

Some of our dishes may contain small bones and/or nuts. All our food is prepared in a kitchen where nuts may be used. Any weight quoted on our menu is the approximate uncooked weight. To our knowledge, all food served is not genetically modified.

Service charge is at your discretion and goes 100% to our staff.



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