

BOXING DAY SET MENU

TUESDAY 26TH DECEMBER

Two courses £26 | Three courses £32

STARTERS

Selection of Warm Bread Salted butter and tapenade V

Spiced Parsnip Soup

Homemade Guinness and treacle wheaten, salted butter V GF*

Hillyard Prawn & Smoked Salmon Cocktail
Creamed avocado, tomato salsa, toasted sourdough GF*

Korean Fried Chicken

Pickled onions, gochujang mayo, sesame GF*

Beef Cheek Arancini

Jerusalem artichoke purée, parmesan, beef jus

Smoked Pancetta Caesar

Sourdough croutons, aged parmesan

Roasted Beetroot Salad

Spiced nut, orange, balsamic V GF

ROAST DINNER

Hillyard Salt Aged Overnight Roast beef with homemade yorkie

Thyme Roasted Chicken Breast with stuffed bacon roll

Roasted Rump of Lamb with homemade yorkie

Market Fish of the Day

with burnt lemon GF

Roast Butternut and Chestnut En Croûte with vegan gravy VE

*All served with seasonal vegetables, roasted and creamed potatoes Meat juice gravy, peppercorn cream or hollandaise

OTHER MAINS

The Yard Beef & Marrow Burger

Jack cheese, tomato, pickles, spiced ketchup, homemade chips GF*

Chilli Tomato Ragu

Rigatoni pasta, aged parmesan, truffle oil V

Hillyard's Salt Aged 10oz Sirloin

Wild mushrooms, homemade chips, peppercorn cream (£12sup) GF

28 Day Dry Aged 8oz Fillet

Wild mushrooms, homemade chips, peppercorn cream (£16sup) GF



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SWEETS

Sticky Toffee Pudding
Salted caramel, milk ice cream V

Homemade Milk Ice Cream Honeycomb, bitter chocolate V GF

Paylova

Smashed honeycomb, lemon curd and raspberries V GF

Apple and Blackberry Crumble Toasted almond, vegan ice cream VE GF



Baked Chocolate Torte
Vanilla custard and milk ice cream V



