



The Hg1 Evening Dinner Menu



While You Wait

Olives

Rustic Bread

Pitta & Humus

Tortilla Chips & Dips

All £2.50 Each

Starters

Soup of the Day

Served with a Crusty Roll

Homemade Chicken Liver Parfait

*Red Onion Marmalade &
Garlic croute*

Goats Cheese Bruschetta

With a fresh tomato salsa

Yorkshire Fishcake

*Lightly bread crumbed served
With homemade tartar sauce*

Nicoise Salad

*Green beans, new potatoes,
tomatoes, olives, baby gem lettuce
drizzled with a basil dressing
topped with a poached egg*

Poached Pear

*Stuffed with yorkshire blue
cheese served with pickled walnuts*

Main Courses

Pan Fried Chicken Breast

*Parmentier potatoes, Courgette
Finished with a Provençal sauce*

Pork Belly

*Rosti Potatoes, Koffman cabbage
With a apple and thyme compote*

Confit of Duck

*Bubble and squeak
With a Red Wine Jus*

Pork Fillet

*Mustard Mash Potato
Cider sauce*

Beer Battered Fish & Chips

Minted pea puree and tartar sauce

Blackened Cod Fillet

*Crushed new potatoes, coriander relish
And green salad*

Chef's Gourmet Beef Burger & Chips

*Add Cheddar Cheese £0.50
Add Blue Cheese £1.00
Add Bacon £1.00
Add Egg £0.50*

8 oz Sirloin Steak

*Served with Chips & marinated tomato
(£5 Supplement)*

*Peppercorn Sauce £2.00
Blue Cheese Sauce £2.00*

Mushroom Carbonara

& rocket salad

Asparagus and Pea Risotto

Served with parmesan crisp

Side Orders

Panache of Vegetables £3.05

Chunky Chips £3.05

Onion Rings £3.05

Garlic Bread £3.05

Tomato, Red Onion & Balsamic Salad £3.05

Rocket Salad, Parmesan, Lemon & Olive Oil £3.05

Two Course £18.50 Three Course £23.50

Please contact a Duty Manager if you have any questions or queries about our menu in relation to food allergies or GM foods or indeed a cheeky request for our recipes.

All prices include VAT at 20% and gratuities are at your own discretion.



Homemade Desserts



Chocolate Orange Parfait
Served with a grand marnier syrup

Eton Mess
Marinated strawberries, crushed meringue and whipped cream

Warm Bake Well Tart
& vanilla ice cream

Lemon Cheesecake
With ginger biscuit base

Fruits of the Forest Brulèe
With Home-Made Short Bread

Warm Pecan Pie
Served with vanilla anglaise

Speciality Teas (Classics, Aromatics and Infusions)

Traditional English	£2.25
Earl Grey	£2.25
Darjeeling	£2.25
Camomille	£2.25
Peppermint	£2.25
Lemon and Ginger	£2.25
Cranberry, Raspberry and Elderflower	£2.25

Freshly prepared Coffee selection

Espresso	(Full strength shot of coffee)	£2.05
Americano	(Espresso topped up with boiling water)	£2.25
Cappuccino	(Black coffee, frothy milk on top)	£2.45
Café Latte	(Coffee and hot milk)	£2.25
Café Mocha	(Coffee, chocolate, steamed milk and chocolate shavings)	£2.45
Latte Macchiato	(Foamed milk with espresso layer)	£2.45
Hot Chocolate	(steamed chocolate milk, finished with chocolate shavings)	£2.25

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