



THE STONE TROUGH INN

K I R K H A M A B B E Y

For our guests who are wanting to experience a true taste of Yorkshire, our A la Carte menu is the perfect choice. All our dishes are inspired by the fantastic local sourced, fresh produce we are lucky enough to be surrounded by.

STARTERS

- Goats Cheese & truffled honey with pickled shallots, hazelnuts & caramelised onion purée, served on an open puff pastry tart -6.00
- Sticky Pork Cheeks with chorizo arancini, sweet cider sauce & paprika quavers- 6.50
- Venison Carpaccio served with rocket & dark chocolate hazelnut jus- 8.00
- Mackerel Fillet served on toast with a smoked tomato relish & petite salad- 6.20
- Ravioli of Wild Garlic stuffed with nettles & ricotta, with a pine-nut salad garnish -6.00

MAINS

- Cod Fillet, pan-roasted with calamari & served with crushed new potatoes, Peperonata sauce & Samphire – 13.95
- Pork Trio of braised belly, glazed cheek & a pea and ham parcel, served with creamy mash potato, crackling & carrots – 14.00
- Lamb Hot Pot & Cutlet served pink with wild garlic mash potato, capers & seasonal Spring vegetables – 19.75
- Chicken Supreme, pan-roasted & served with truffled dauphinoise potato, wilted spinach & burnt carrots -14.50
- Smoked Haddock poached in milk, served on pea & mint risotto, finished with pea shoots -13.95

DESSERTS

- Cheese board- please ask for today's selection of 3 Yorkshire cheeses, served with celery, tomato relish, smoked butter & biscuits – 6.00
- Blood Orange Cheesecake with sherbet, chocolate soil, orange crisp & blood orange sorbet -5.40
- Milk Panna Cotta with textures of rhubarb & finished with a ginger crumb - 5.40
- Dark Chocolate Torte with crystallised violets & parma violet sorbet - 5.40
- Pineapple roasted in rum, with coconut milk sorbet, pineapple gel & coconut crumbs -5.40