

NETHERBY HOUSE

Award winning accommodation and Restaurant
by the Sea, the moors and The National Park

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| Spiced Carrot and Orange Soup with Herb Croutons (v) | £4.95 |
| Large Crevettes with Sweet Chilli Dressing and Lemon | £6.95 |
| Hot Toasted Seasonal Wild Mushrooms sautéed with Cream and Garlic (v) | £5.65 |
| Pan Seared Local Black Pudding glazed with Honey, Lime and Lavender Oil | £5.65 |
| Griddled King Scallops with Spring Cabbage and Smoked Salmon in a Honey and Mustard Dressing | £7.95 |
| Pan Seared Chicken Livers with a Blackcurrant Balsamic Reduction | £5.95 |
| Steamed Scottish Mussels with Cream and Garlic | £6.25 |
| Goats Cheese Stuffed with Fresh Figs with Redcurrant Coulis | £5.25 |

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| Honey and Mustard Glazed Salmon Steak with Dill and Lemon Hollandaise | £14.95 |
| Grilled Whitby Haddock Fillet with Prawns and Lemon Parsley Butter | £14.95 |
| Oven Roasted Gressingham Duck Breast with Caremalised Swede and Red Wine Thyme Infused Sauce | £15.25 |
| 12oz Sirloin Steak Served with Traditional Accompaniments | £18.45 Peppercorn Sauce - £1.50 |
| 8-10oz Fillet Steak Served on a Bed of Truffle Infused Mash Potato and Deep Fried Shallots | £20.00 |
| Pan Seared Ryedale Lamb Chops With Redcurrant and Lamb Jus | £15.95 |
| Classic Chicken Supreme with Sautéed Wild Mushrooms and a Creamed Mustard Sauce | £14.95 |
| Caramelised Pork Tenderloin with a Savoury BBQ Reduction | £15.95 |
| Baked Ratatouille Filled Pancakes glazed with Stilton Cheese (v) | £12.95 |
| Goats Cheese and Chive Filled Omlette with Parsley Butter (v) | £13.95 |

All out Main Courses are served with Seasonal Vegetables and Potatoes, additional servings are available:

Chipped Potatoes or the Chef's Choice of Potatoes £2.50

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| Netherby House Classic Crepe Suzette | £5.25 |
| Sticky Toffee Pudding with Vanilla Creme Anglaise | £5.25 |
| Baileys Cheesecake with Butterscotch Sauce | £5.25 |
| Garden Raspberry Crème Brulee | £5.25 |
| Dark Chocolate Torte with Strawberries and Cream | £5.25 |
| Lemon and Lime Mousse with Buttered Shortbread | £5.25 |
| Selected Yorkshire Cheeses with Fruit and Biscuits | £6.95 |
| House Blend Coffee Cafetierre per person | £1.45 |
| Pot of Tea English Breakfast, Earl Grey or Peppermint | £1.45 |
| Cognac, Armagnac and Liquers 35ml are available from with Parsley Butter (v) | £2.30 |