

Ashmount House Menu

Appetizer

Swaledale Blue Cheese & Broccoli Soup, served with Fresh Baked Bread 6.25

Fresh Asparagus, Crisp Hen Egg, Fresh Hollandaise (v) 7.95

Pressed Ham Hock Terrine, Organic Greens, Mustard Mayonnaise 6.95

King prawn Gamberoni, Prawns in White Wine, Garlic & Fresh Herbs served on Ciabatta 8.95

Main Course

Roast Fillet of Whitby Cod, Fresh Clams, Herb Potatoes, Salsa Verde £17.95

Embsay Farm Rib Eye Steak, Field Mushroom, Roast Tomato, Truffle Fries, Watercress, Garlic Butter
£22.95

Chicken Supreme, Parma Ham, Herb Potatoes, White Wine & Asparagus Veloute £16.95

Wild Mushroom & Black Truffle Ravioli, Aged Parmesan Shavings (optional) Watercress & Pea shoot
Salad £14.95

Chateaubriand for 2. 500g Prime Cut of Angus Beef, served with Red Wine & Classic Bernaise Sauce,
Triple Cooked Truffle and Parmesan Chips, Chef's Salad £65.00

Dessert

Apple Tarte Tattin, Vanilla Ice Cream, Calvados Caramel Sauce £6.95

Deep Fried Rice Pudding, Honeycomb Ice Cream, Fudge Sauce £6.25

Passion Fruit Cheesecake, Raspberries, Fresh Cream £6.50

Toblerone Chocolate Fondue (for 2) Bronte Liquor, Fresh Fruit & Marshmallows £7.00 per person

Cheeseboard – £7.95 for selection of 3