

Desserts

Homemade Sticky Toffee Pudding (GF) **£10.00**
Toffee Sauce, Served with either Vanilla Ice Cream, Fresh Cream or Custard

Homemade Plum & Raspberry Frangipane Bake (GF) **£10.00**
Served with Cream, Ice Cream or Custard

Warm Chocolate Fudge Cake (VE-A) **£9.50**
Served with Cream, Ice Cream or Custard

Lemon Meringue Cheesecake (GF) **£9.50**
Served with Lemon Curd Ice Cream

Cheese Board (GF-A) **£12.50**
A Selection of Yorkshire Cheese served with Fruit Cake, Savoury Crackers, Celery, Grapes and Chutney

Ice Cream Sundae **£8.95**
A choice of 2 scoops Yorvale Ice Cream, Fresh Fruit, Whipped Cream, Sprinkles and a Wafer
Choose from:
Vanilla
Double Chocolate
Banoffee
Salted Caramel
Mint Choc Chip
Strawberry
Lemon Curd
Mango Sorbet
Raspberry Sorbet
White Chocolate
Rum & Raisin



Daily Menu

☎ 01347 868642
📱 Plum and Partridge Husthwaite
📷 @plumandpartridgeinn



Available Wednesday to Saturday, 12pm to 2:30pm and 5:00pm to 8pm

Starters

Sauteed Wild Mushrooms (VE-A) (GF-A) in a Cream and Garlic Sauce finished with white Truffle Oil on Sourdough Toast	£9.00
Mozzarella, Nduja and Slow Roasted Tomato Bruschetta (GF-A) finished with Rocket and Balsamic	£9.00
Tempura King Prawns (GF) Dressed Salad & Sweet Chilli Dip	£11.00
Cajun Salmon Taco (GF-A) with Cucumber, Spring Onion and Lemon and Dill mayo	£10.50
Crispy Belly Pork, Black Pudding & Apple Salad (GF-A) with Caramelised Onion Chutney	£9.95

Grazing Boards

Great to share as a starter!

	Individual	Sharing for 2
Fisherman's Catch (GF-A) Greenland Prawn Cocktail, Haddock Goujons, Scampi, Smoked Salmon, Tartar Sauce, Mushy Peas with Bread and Butter.	£24.00	£46.00
Grazing Meat Board Chicken Goujons with Chipotle Mayo, Duck Bon Bons with Hoisin Sauce, Crispy Doreen's Black Pudding, Sliced Ham, Pickles with Bread and Butter.	£24.00	£46.00

Sandwiches

(GF-A)

Served 12-5pm £14 each

Our sandwiches are served on a choice of white or brown sub roll with homemade slaw and skinny fries choice of:

Cheese & Plum Chutney
Tuna Mayonnaise
Ham & Mustard
Prawn & Marie Rose

Add soup £3.00

If you have a food allergy or a special dietary requirement, please tell a member of the team when placing your order.

(VE) - Vegan
(GF) - Gluten Free
(GF-A) - Gluten Free Available
(VE-A) - Vegan Available

Mains

Yorkshire Handmade Pies Served with Chunky Chips or Mash, Mushy or Garden Peas and Gravy. Choice of: Steak and Ale Chicken, Bacon & Leek Wild Mushroom & Ale (VE)	£21.00
Homemade Fish Pie (GF) Haddock, Smoked Salmon and Prawns topped with Cheddar Mash and Seasonal Veg or Dressed Salad	£25.00
East Coast Haddock (GF-A) Deep Fried in Yorkshire Ale Batter with Chunky Chips and Mushy Peas Add Curry Sauce	£19.75 £2.50
Whitby Crab & King Prawn Linguine (GF-A) tossed in a Champagne Cream Sauce Finished with Parmesan and Slow Roasted Tomatoes	£25.00
Pesto, Goats Cheese and Spinach Rigatoni (GF-A) finished with Rocket and Parmesan Add Chicken	£19.00 £3.00
Crispy Belly Pork (GF) with Caramelised Onion Mash, Tenderstem Broccoli & a spicy Honey & Soy glaze	£25.00
Chimichurri Chicken Breast (GF) with Chargrilled Mediterranean Vegetables , Feta & hot Honey served with a Dressed Salad & Fries	£24.00
Feta & Avocado Salad (GF) with Honey and Mustard Dressed Leaves, Tomato, Cucumber, Peppers and Red Onion Add Chicken	£19.00 £3.00
Smoked Salmon & Prawn Salad (GF) with Honey & Mustard Dressed Leaves, Tomato, Cucumber, Peppers, Red Onion & Marie Rose Sauce	£22.00

Grill

All Steaks served with a Grilled Tomato, Field Mushroom, Peas and Hand Cut Chips

10oz Sirloin Steak (GF-A) 28 day aged	£36.00
10oz Gammon (GF-A) Grilled pineapple or fried egg	£22.00
Mixed Grill 5oz Sirloin, 5oz Gammon, Chargrilled Chicken, Venison Sausage and Black Pudding	£39.95
Add Peppercorn/Blue Cheese Sauce (GF)	£2.95

Burgers

All Burgers are served in a Brioche Bun with Salad, Gherkins, Fries and House Slaw

Signature Burger (GF-A) Two 3oz Beef Patties, Bacon, Monterrey Jack Cheese and caramelised onion chutney	£22.00
Chargrilled Chicken Burger (GF-A) with Monterey Jack Cheese, Bacon and BBQ Mayo	£21.00
Garden Burger (VE-A) Plant Based Patty with Smashed Avocado, Feta Cheese and Chipotle Mayo	£19.95
Steak Sandwich (GF-A) 6oz Yorkshire Tenderised Sirloin Steak served in a Rosemary Foccacia Roll, Onion Chutney, Crispy Onions & a Pickle Skewer.	£25.00

Sides

Homemade Onion Rings (GF-A)	£4.50
Cauliflower Cheese (GF)	£4.95
Homemade Slaw (GF)	£3.95
Garden/Mushy Peas (GF)	£1.95
Tenderstem Broccoli with a Herb Dressing (GF)	£4.50
Skin on Fries (GF-A) Add Truffle and Parmesan	£4.95 +£1.65
Hand Cut Chips (GF-A) Add Truffle and Parmesan	£5.95 +£1.65