

The Abbey Inn Lunch Menu

Any changes to dishes will incur an extra charge

Starters

Cream of Beetroot Soup £4.50

Crème fraiche & chilli spiced oranges

Byland Blue Cheese Salad £5.90

Rocket & cardamom, red wine poached pears

Seafood Salad £6.50

Marinated baby octopus, squid, mussels, prawns & crayfish

Pan Fried Sardines on Toasted Brioche £6.00

Watercress & garlic butter

Smooth Chicken Liver Pate £6.00

Damson plum chutney & toast

Prosciutto Ham & Canteloupe Melon £5.00

Crème de cassis syrup

Mains

Pickled Vegetable & Goats Cheese Moneybags £11.00

Dauphinoise potato & cherry tomato sauce

'Posh Fish & Chips' £10.00

Deep fried plaice in coriander & lemon breadcrumbs,
homemade tartare sauce, balsamic vinegar & triple cooked chips

Mulled Wine Poached Salmon £15.50

Bubble n' squeak, mulled wine butter sauce

Deep Crust Beef & Mushroom Pie £10.00

Truffled wild mushrooms & roast gravy

Wintringham Shoot Pheasant Breast £14.90

Chestnuts, bacon & lentils, red wine reduction

Rare Breed Pork & Cranberry Sausages £9.00

Mash & gravy

All the main courses are served as described, the side orders listed below are ample for two people to share.

Sides £3.50

Byland Abbey Crispies

TJs Chunky Triple Cooked Chips

Roast Root Vegetables

Buttered Sprouts

New Potatoes with Parsley

Boulangère Potatoes

Sandwiches £5.00

Warm Cheese & Air Dried Ham Croissant

Smoked Salmon

Rare Roast Beef & Horseradish Bap

Nibbles from the Bar

Dish of Olives ~ £2 a dish

Choose from; Green stuffed with almonds; Green with Garlic & Chilli;

Green with Lemon & coriander or Green & Black with Pickled Onions & Gherkins in Sherry Vinegar

Maxi Puds

Chocolate Mocha Tart £4.75

Baileys chocolate ice-cream & coffee jelly

Baked 'Figgy Pudding' £4.50

Rum soaked figs & custard

Prune & Armagnac, Brioche Bread & Butter Pudding £5.00

Date & walnut ice-cream

Black Forest Meringue £6.50

Boozy cherries, chocolate, cream & meringue

Banana Trio £6.00

~ Milkshake, cake & ice-cream~

Mini Puds All £3.50 ~ order as many as you like!

Sherried Christmas Trifle

Wensleydale Cheese & Fruitcake

Blackberry Soup

White Chocolate Parfait & Lime Syrup

Vanilla Pannacotta & Pomegranates

Spiced Orange Cheesecake

Mince Pie & Brandy Butter

Whities, Pinkies, Orangies, Cappuccinis, Darkies or Milkies (Mel's Flavoured Chocolate Brownies)

Homemade Ice-cream £1.50 a scoop

Liquorice

Lemon Curd

Baileys Chocolate

Honey & Lavender

Banana

Date & Walnut

Cheese £3.50 a wedge

Byland Blue

King Richard III Wensleydale

St Endellion Brie

Smoked Ribblesdale Goats

Ruby Gold

Cuddy Cave

Truffle

All served with Homemade Crackers, Grapes, Chutney, Aged Balsamic & a Mouse