



Simply Grilled Fish (John Norris our Fish Monger Supplies us daily with the very best the market has to offer. Freshness, sustainability and Seasonality are our highest priorities; we like selling out of these items ensuring only the very freshest will be available the following day.)

	<u>Market Price</u>	<u>Preparation</u>
Plaice Fillets	£3-10	£10-00
Scottish Salmon	£2-97	£10-00
Fillet of Sea Bass	£4-12	£10-00
Red Snapper	£3-22	£10-00
Swordfish	£3-18	£10-00
Yellow Fin Tuna	£3-93	£10-00

All grilled fish dishes are served with Steamed Savoury Rice.

A choice of one sauce is also included:

- Garlic and Lemon Butter
- Grilled Peach and Vanilla Salsa
- Soy, Shallot and Ginger Dressing
- Tartar Sauce

Simply Grilled Meats (Ginger Pig have no secrets to their success they simply raise the best animals in the happiest circumstances on the finest stretch of the Yorkshire Moores, 280 acres of prime Yorkshire farm land and another 1800 acres of heather farmland. 300 acres are used to grow barley, wheat, oats and fodderbeet almost all of which goes to feed their animals. Animals are managed from conception to slaughter all of which is done on the farm which makes the Ginger Pig completely Self Sufficient.)

	<u>Market Price</u>	<u>Preparation</u>
8oz Rib eye Steak	£4-07	£10-00
8oz Sirloin Steak	£4-29	£10-00
8oz Fillet Steak	£5-76	£10-00
12oz T-Bone Steak	£7-28	£10-00
Pork Chop	£1-95	£10-00
Leg of Lamb Steak	£2-50	£10-00
Pork and Leek Sausages	£2-10	£10-00

All grilled meat dishes are served with Sauté Runner Beans.

A choice of one sauce is also included:

- Green Peppercorn and Shallot Jus
- Roquefort Butter
- Saffron Aioli
- Béarnaise Sauce