

# Blackwell Ox Inn

## Lunch Menu Thursday 10<sup>th</sup> January 2008

Carrot & cardamom soup V £3.95

Ribblesdale blue goats cheese & pear tart with hazelnuts and local heather honey V £4.95

Salmon fritters in beer batter with aioli, smoked paprika & baby leaves £5.25

Duck liver parfait, green fig and walnut chutney & toast £4.95

Pan roasted scallops, confit pork, onion puree & roasting juices £6.95

Mussels steamed in white wine, thyme & garlic with cream £4.95

Ploughman's Lunch £8.50

(Yorkshire cheeses, pickles, chutney, pate, ham, piece of Wensleydale pork pie, salad & crusty bread)

Fresh cêpes tagliatelle with toasted pine nuts, rocket and pesto V £11.95

Pork & leek sausage, mash & sweet onion jus £8.95

'Five spice' roast breast of duck with creamed potato and a saffron vegetable broth £12.95

Smoked haddock, leek & herb risotto & mustard cream £12.95

### Steaks & Chops

Rib eye steak (R. Spilman, Helperby) £14.95

Mutton chops (R.. Spilman, Helperby) £12.95

Served with lambs kidney, chips & pan juices

### Sandwiches - served with dressed leaves and chunky chips

#### On fresh sliced homemade bread...

Cheese n' onion sandwich on crusty white V £4.95

Smoked chicken, mango chutney & mayonnaise £ 5.25

Yorkshire ham & piccalilli £4.95

#### 'Knife & fork' Sandwiches...

Rib eye steak with garlic mushrooms & roast gravy £6.95

Smoked salmon & scrambled egg £5.95

Brie & bacon with spiced fruit chutney £5.50

### Fixed Price Lunch Menu - (£8.95 for two courses £11.95 for three courses)

Carrot & cardamom soup V

Salmon fritters with aioli, smoked paprika & baby leaves

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Confit of pork with a pot of cassoulet

Fresh cêpes tagliatelle with toasted pine nuts, rocket and pesto V

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White chocolate & hazelnut meringue roulade with milk chocolate ice cream

Crème Brulee

## Puddings & Cheese

Crème brûlée £4.95

White chocolate & hazelnut meringue roulade with milk chocolate ice cream £4.95

Warm chocolate pudding with salted caramel & Stamford Farm clotted cream £5.25

Chocolate brownie with pistachio ice cream £4.95

Homemade ice cream **or** sorbet £3.95

Yorkshire Cheeses, biscuits & chutney £5.95

### Today's Cheeses:

#### Shepherd's Purse Dairy, Newsham:

Buffalo Blue (buffalo)

Mrs Bells Blue (ewes)

#### Swaledale of Richmond:

Swaledale Superior (ewes)

#### Ribblesdale of Horton, Settle:

Ribblesdale Blue (goats)

#### Wensleydale Creamery, Hawes:

Oak Smoked Wensleydale (cow)

#### Lowna Dairy, Cottingham:

Braffords Camembert Style (goats)

#### Cryer & Stott, Wakefield:

Ruby Gold (ewes, lined with rhubarb!)

### Pudding Wines 75ml

Sauternes, Cordier, Bordeaux £4.25

Torres Moscatal Oro Spain £4.25

Peter Lehmann, Semillon. £4.25

Insignum, Reisling Beerenausiere £3.95

### Ports by the Glass 50ml

Graham's LBV £2.85

Warre's Otima, 10 Yr Tawny £3.25

Pocas, White Port £3.25

Fonseca - Vintage 1987 £4.50

### Coffee & Tea £1.95

Cafetiere, cappuccino, espresso, latte,  
herbal tea, Assam, camomile, hot chocolate...

**Local Produce** - We are very lucky to have so many great producers in the area, below are a few that we love to use regularly...Cheeses from Lowna Dairy, Cottingham, Swaledale of Richmond, Shepherds Purse Dairy, Newsham, Ribblesdale of Settle, Wensleydale Creamery, Hawes, and the wonderful Richard III from Suzanne Stirke of Bedale. Herbs Unlimited of Sand Hutton, Thirsk for leaves & herbs, Ampleforth Abbey for apples, Hartleys Butchers of Tholthorpe, Charles Ashbridge of Cold Kirby for rare breed pork and suckling pigs, Penny Hodgson of Thornhill for rare breed Dexter beef, Holme Farm of Thorpe Underwood for venison, Farmhouse Preserves of Crayke, Oldroyds of Wakefield for Rhubarb, Yorkshire Organic Millers in Spaunton provide artisan ground flour and excellent mutton, Stamford Farm for clotted cream, Sutton Park for quinces and gooseberries, Mushrooms from Topcliffe, near Thirsk, Smoked fish from Bleikers of Nidderdale, 'our Lisa' for outdoor rhubarb, berries from Sands Lane nursery, South Cave, Crabs & Lobsters from 'Harry the Crabman' in Whitby, Asparagus from Low Moor farm, Juicy plums from David & Margaret!, freshly cut homegrown broccoli, fennel, carrots, onions, spinach, cabbage, parsnips, pumpkins and peas from James at The Busy Farmers ½ mile down the road! ...We now also obtain a variety of vegetables, fruit & fantastic honey from Robert & Sally Dent's farm shop on the York road

**Allergies** – if you have any food allergies, please let your server know when you order, thank you.