

The Blackwell Ox Inn

Sunday Lunch 20th January 2008

Creamed spinach soup with crème fraîche & nutmeg **V**

Poached pear tart with Ribblesdale Blue cheese, hazelnuts and local Borage honey **V**

Duck liver parfait, spiced apricot & orange chutney with toast

Mussels steamed in white wine, thyme & garlic with cream

Smoked salmon & creamed horseradish

Homemade charcuterie & Spanish delicacies

£4.50

Salmon & cod fritters in beer batter with aioli & smoked paprika

Whole roasted plaice with capers, parsley & lemon

Parsnip & cumin Tarte Tatin with crème fraîche & balsamic **V**

(All served with a selection of glazed vegetables)

Roasts:

Mustard & whisky glazed Yorkshire Ham with honey-roasted parsnips

Roast Topside of Dexter beef with Yorkshire pudding (P. Hodgson, Thornhill)

Slow roasted Shearling Mutton with braised onions (Mrs. Trevelyan, Spaunton)

(Glazed vegetables, cauliflower cheese, roast gravy & roast potatoes)

£8.95

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.

Puddings & Cheeses

Crème brûlée

White chocolate, vanilla & hazelnut meringue roulade with white chocolate ice cream

Spiced fruit bread & butter pudding with custard

Warm chocolate & hazelnut pudding, orange sabayon & a little shot of Frangelico

Chilled lemon Posset & rhubarb compote

Homemade ice cream **or** sorbet

£4.50

Yorkshire cheeses

£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 (cows)

Blue Wensleydale (cows)

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, Semillion. £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

Henriques & Henriques
10 year old Madeira £3.75

Coffee & Tea **£1.95**

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

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