

the stroom

**Lunch & early bird special**

Tuesday – Friday, orders by 7pm

2 courses £14, 3 courses £17

Saturday, orders by 6.30pm

2 courses £16, 3 courses £19

**Starters - £4.50**

Home-made French duck confit and  
beansprout spring roll, plum and sesame oil  
dressing

Pork rilette du Mans, with baguette  
croutons, pickled cornichons

Oak smoked salmon and Whitby crab,  
wasabi mayonnaise, toasted brioche

Deep fried buffalo mozzarella, roast  
tomato and walnut pesto, crème fraîche V

Roasted shallots, baby spinach, and shiitaki  
mushroom tartlets, gruyère velouté V

Venison Carpaccio, beetroot, rocket  
leaves, parmesan shavings with aged  
balsamic dressing (£2.00 supplement)

King prawns pan seared with vanilla & chilli  
butter, blush tomato & frisée leaves  
(£3.00 supplement)

Soup du Jour

**Risotto - starter £5, mains £10**

New season asparagus and pea risotto,  
truffle oil and mint jelly V

Wild garlic and young leek, Wensleydale  
beignet V

V = Suitable for Vegetarians



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**Pasta – mains £10**

Fusilli pasta salad, roast cherry tomato, pea,  
sweet peppers, rocket and basil pesto, herb  
croutons V

Penne pasta with oven roasted vegetables,  
mozzarella baked in tomato and thyme  
sauce V

Merguez sausage with spaghetti coated in  
tomato chick pea and oregano sauce

**Everyday mains - £8.50**

Bangers & mash

Bentley's of Pudsey pork, leek, blue  
Shropshire sausage with pommery mustard  
mash, Caramelised onions & Cider jus

Cottage pie

Everyone's favourite, minced beef slow  
cooked with carrots & herbs, topped with  
cheddar mash

The Stroom Burger

Homemade bap accompanied by some  
proper chips

Beef with tomato and shallot chutney  
or

Moroccan lamb burger with harissa and  
mint yoghurt

Stroom Cajun chicken salad

on crisp salad leaves, avocado, cherry  
tomatoes, roasted bell peppers, spring  
onion, brown bread croutons & the stroom's  
own salad dressing

*Side orders £2.00*

House salad


Mashed potatoes

Proper chips

Onion rings

Chefs' choice of fresh vegetables

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## Mains - £12

Sautéed cod loin, spicy parsnips puree, prosciutto crousti

4 hour braised spring lamb shank, wild garlic and potato mash, rosemary jus

Grilled fillet of sea bass, butternut squash purée, pancetta crisp, pesto dressing  
(£2 supplement)

Pan fried Bentley's fillet or rib eye steak with peppered goats cheese & Madeira and scented tarragon sauce  
(fillet £8.00 supplement or rib eye £4.00 supplement)

Slow braised Barnsley pork chop with, boulangère potatoes, baby leek & cheddar melt, bay leaf jus

Grilled whole plaice, lemon caper butter, Pickering watercress salad

Pan seared chicken supreme with chorizo brochette, pilaf rice, piri-piri sauce

Steak 'n' Guinness pie, slow cooked with baby onions & Paris mushrooms and carrots, baked with a thyme suet pastry top

Sautéed courgette, sweet pepper, shiitake mushroom and coriander tart, tomato and shallot dressing, North Yorkshire goats cheese melt **V**

Pan roasted potato and thyme gnocchi, broccoli, asparagus, pea, walnut and aged balsamic reduction **V**

*The above main courses are served with a small dish of Chefs' choice of fresh vegetables & potatoes. Please order any extra's as required.*

*Please note, all our dishes are cooked to order. This means most of the dishes on our menu can be cooked plain or **Gluten Free** on request - please ask!*

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## Puddings - £4.50

Chocolate timbale with a soft melted centre & mascarpone ice-cream  
(£2.50 supplement)  
(Please note there is a 25 minute wait for this dish)

Stroom sticky toffee pudding, butterscotch sauce, home-made vanilla seeds ice-cream

Vanilla crème brûlée, Tomlinson rhubarb sorbet, gingerbread biscuit

Glazed lemon tart, red berry fruit coulis, pistachio ice cream

Belgian chocolate cappuccino mousse, served with langue de chat biscuit

Bramley apple and raspberry crumble, traditional English custard

Homemade carrot and walnut cake, pouring cream

English and continental cheese with apple chutney, grapes and celery  
(£2.00 supplement)

If you are a little too full, why not try a little of one of our home-made ice-creams *espresso, Baileys or rich vanilla pod*

or a trio of ice-cream (£2.00 supplement)

	Dessert Wines	Glass 50ml	Bottle
Bin 78	Muscat de Rivesaltes - Domaine Cazes - 37.5cl - France - 2001	£3.00	£20.00
77	Elysium - Californian black Muscat - 37.5cl - USA - 2002	£3.00	£20.00
79	Essensia - Californian Orange Muscat - 37.5cl - USA - NV	£3.00	£20.00