

The Stables at Cross Butts

Evening Menu

Served from 6:30pm



“Where Town meets Country”

Since opening the Stables in November 2004 we have made it our aim to share with you beef, pork and lamb from farmers within Yorkshire, 5 years on we are still doing this and much more, our list of local suppliers is evolving almost on a daily basis. The local producers who provide us with the pick of the crop, the leanest cuts and the catch of the day are proud of what they produce and we're proud of them too. Please enjoy your dining Experience. John and the team.

www.crossbutts.co.uk

01947 820986

'Restaurant with Rooms'

Stables Starters...

Homemade Soup Of The Day

Served with Herb Croutons

4.50

Garlic Bread

Topped with Mozzarella, finished with fresh salad leaves & drizzled with a Balsamic Syrup

3.95

Stables Spare Ribs

Beer glazed ribs marinated in our own homemade barbeque sauce

5.95

Beef Kebabs

Marinated beef kebab served with a homemade chilli dipping sauce & crunchy salad

5.95

Duck Spring Rolls

Shredded confit of duck leg wrapped in light spring rolls, drizzled with homemade plum sauce

5.95

Cheese Rolls

Melted soft cheese, wrapped in a light spring roll sheet, drizzled with homemade Cumberland sauce

4.95

Prawn Cocktail

Bind with home made marie rose sauce

6.45

Stables Yorkshire Pudding

Traditional homemade Yorkshire Pudding, served with slow cooked oxtail and Local Ale gravy

4.50

Whitby Smoke House Platter

Fortunes kipper pate, potted shrimp and rolled smoked salmon served with melba toast & pickled chutney

6.95

Garlic King Prawns

Succulent pan-fried king prawns, served with crispy salad leaves

6.45

All Stables starters are served with our Home made warm fresh bread.

Spring Main Courses

Homemade Braised Steak & Ale Pie Topped with Wholegrain Mustard Pastry served with Hand Cut Chips & Fresh Vegetables	12.95
Battered Cod & Hand Cut Straw Chips Served with Mushy Peas & Homemade Tartare Sauce	12.95
Whitby Premium Breaded Scampi Served with Hand-cut straw chips, Home made Coleslaw & Garden Peas	9.95
Chicken Jalfrezi Strips of chicken breast, mixed peppers, onions, bined with a mild spicy homemade jalfrezi sauce, served with saffron rice, fresh salad filled poppadom & homemade naan bread	13.95
Chicken Balti Chicken breast cooked in a mild spicy homemade balti sauce served with saffron rice, fresh salad filled poppadom & home-made naan bread	13.95
Salmon Pan fried Salmon, served on sautéed baby potatoes with a lemon & mustard Sauce	15.95
Cordon Bleu Chicken Pan Fried Chicken Breast, stuffed with mozzarella cheese, mushrooms, parma ham and coated in breadcrumbs, served on a bed of tagliatelle pasta bined with tomato & parmesan cheese and drizzled with balsamic	15.95
Crispy Pork Belly Slowly roasted pork belly, served with apple & friesse salad finished with balsamic dressing, served with hand cut chips and tonight's fresh vegetables	14.95

Stables Sizzler Strips of Chicken Breast or Beef, Stir fried with Mixed Peppers, Onions, Chestnut Mushrooms, flavoured with a Home made Chinese cocktail sauce, with a Rich Ginger flavour served with your choice of Oriental noodles, or hand-cut chips	13.95
Home-made Vegetarian Lasagne Served with fresh crisp salad and hand cut chips	10.95
Pan Fried Duck Served with a sweet potato mash and drizzled with a homemade plum Sauce, hand cut chips and tonight's fresh vegetables	17.95
Caramelised Onion Tartlet Homemade shortcrust pastry filled with caramelised onion & spinach topped with Jarlsberg cheese, drizzled with tomato & raspberry coulis, served with fresh crisp salad and hand cut chips	13.95
Prime North Yorkshire Steak All steaks are served with our traditional garni, consisting of homemade French Fried Onion Rings, Sautéed Button Mushrooms, Grilled Vine Cherry Tomatoes, hand cut chips & Fresh Vegetables with your choice of our sauces, Dianne, Peppercorn or Stilton	
Rump —A firm texture, with a strong meaty flavour	16.95
Fillet —Is the most tender of cuts available, chefs recommendation for both these steaks is cooked rare—medium	21.95

Here at the stables we pride ourselves on using Beef, Pork & Lamb all sourced within North Yorkshire As farmers in Britain, we have the best farm assurance scheme and animal welfare of anywhere in the world (a fact we all should be proud of).

Our steaks are matured on the bone for 21 days plus, as we strive towards flavour and tenderness.

*Please see our daily blackboards to see which farm your meat is from today
Whenever possible the seasonal vegetables and salad is from our own farm. Enjoy!*

Tempting Homemade Desserts

Bread & Butter Pudding

Served with a warm vanilla custard 5.50

Cheesecake of the Day

Served with freshly whipped or pouring cream 4.50

Stables Swan Profiteroles

A Pair of Swans filled with Thick Vanilla Cream upon a Lake of Chocolate Sauce 6.25

Winter Berry & White Chocolate Brulee

With homemade shortbread 5.95

Trio of Locally made Dairy Ice-cream

Please ask for today's selection 4.55

Sticky Toffee Pudding

Drizzled in a caramel sauce 5.50

Warm Chocolate Fudge Cake

Served with Cream or Ice Cream 4.50

Apple Crumble

Served with warm vanilla custard 4.50

Stables Cheese Board

Selection of Cheeses with Biscuits, Apple, Mulled wine poached pear, Celery, and farm house made Sun blush Tomato Chutney 7.45



Children's Evening Menu

Battered Fish Bites & Garden Peas with Hand Cut Chips

Homemade Steak Pie, Hand Cut Chips & Gravy

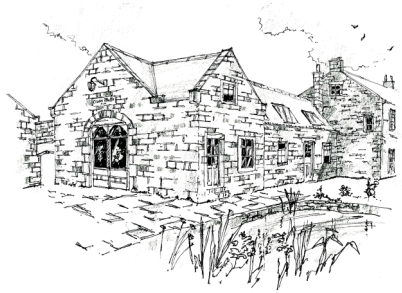
Whitby Premium Breaded Scampi, Hand Cut Chips & Garden Peas

Homemade Spaghetti Bolognese

Home made Breaded Chicken Strips & Chips

Penne Pasta Tossed with a Tomato Sauce & Topped with Melted Cheese (v)

All Children's meals £5.85



Desserts

Tub of Beacon Farm ice Cream

Real Dairy Ice Cream From Beacon Farm only 2 miles away

Cinder Toffee

Mint Choc Chip

Strawberry

Chocolate

Vanilla

£1.95





Italy's Favourite Coffee

Lavazza Crema è Aroma

This premium blend is made with only the best Arabica beans from Central and South America and selected Robustus from Africa.

Crema è Aroma is full flavoured intense blend with a robust body and thick rich crema which leaves a fabulous aftertaste

Café Crème

£1.95

Cappuccino

An espresso of Crema è Aroma smoothed with equal quantities of steamed and foamed milk

£2.25

Café Latte

An elegant glass of steamed milk with a shot of Crema è Aroma

£2.15

Mocha

A medley of pure coffee and milk chocolate filled with steamed milk and Crema è Aroma crowned with a swirl of whipped cream

£2.70

Hot Chocolate

Made with hot milk and topped with cream

£2.55

Liqueur Coffees

Served in an elegant glass, your choice of liqueur mixed with a shot of Crema è Aroma with a layer of floating cream

£5.25

Or.....

A pot of tea £1.30

A selection of Herbal Tea's £1.45

*All Evening coffees and teas served
with homemade truffle*