

TO START

HAM HOCK & SMOKED CHICKEN

Pickled Shimeji Mushrooms, Brown Sauce, Fried Quail's Egg

SCALLOPS

Celeriac, Apple, Celery, Capers, Dijon

CONFIT SEA TROUT

Fennel, Wasabi, Trout Roe, Soy, Coriander

GAME TERRINE

Plum Chutney, Port & Date Reduction, Sour Dough

WILD MUSHROOM TART

Truffle Foam, Tarragon Emulsion

PUMPKIN SOUP

Pickled Walnut, Herb Gnocchi

TO FOLLOW

RIEVAULX ABBEY PARTRIDGE

Roast Crown, Irish Cabbage, Sweet Potato Fondant, Port Wine Jus

VENISON

Red Cabbage, Safron Poached Pear, Faggot, Parsnip, Medlar Jus

HALIBUT

Butternut Squash & Sage Ravioli, Toasted Pumpkin Seeds, Sage Butter

WHITBY COD

White Beans, Chorizo, Brown Shrimp, Lemon Curd, Clams, Samphire

SALT BAKED CELERIAC

Hen of the Woods Mushroom, Radish, Jerusalem Artichoke, Herb Oil

CAULIFLOWER

Cauliflower Cheese Risotto, Balsamic Onions, Curried Almonds

DESSERTS

PASSION FRUIT

Passion Fruit Cheesecake, Exotic Fruit Sorbet,
Coconut

CHOCOLATE

Chocolate, Raspberry, Pistachio, Tarragon

APPLE & BLACKBERRY

Apple & Blackberry Set Cream, Apple & Basil
Sorbet

VANILLA

Crème Brule, Madagascan Vanilla Ice Cream

CHEESE BOARD

SELECTION OF ARTISAN BRITISH CHEESE

Sourdough Crackers, Pickles,
Preserves & Butter

One Cheese £5 | Four Cheeses £16

Two Courses £38.00
Three Courses £50.00

All our food is prepared in a kitchen where nuts, gluten & other allergens are present.
Our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.



A LA CARTE MENU

SERVED 6PM-9PM DAILY