

● ————— TO START ————— ●

HAM HOCK & SMOKED CHICKEN

Pickled Shimeji Mushrooms, Brown Sauce, Fried Quails Egg, Sour Dough

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, Saffron Poached Pear, Faggot, Parsnip, Medlar Jus

OVEN BAKED NORTH SEA HALIBUT

Fresh Soft Herb & Lemon Crust, Garden Vegetable and Mussel Broth

WHITBY COD

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

CELERIAC

Variations of Roast Yorkshire Celeriac

CAULIFLOWER

Cauliflower Cheese Risotto, Balsamic Onions, Curried Almonds

● ————— DESSERTS ————— ●

PASSION FRUIT

Passion Fruit Cheesecake, Exotic Fruit Sorbet,
Coconut

CHOCOLATE

Chocolate, Raspberry, Pistachio

APPLE & BLACKBERRY

Apple & Blackberry Set Cream, Apple & Basil
Sorbet

VANILLA

Crème Bruleé, Madagascan Vanilla Ice
Cream

● ————— CHEESE BOARD ————— ●

SELECTION OF ARTISAN YORKSHIRE CHEESE

Crackers, Sourdough, 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