

● ————— TO START ————— ●

ROAST JERUSALEM ARTICHOKE VELOUTE
Sage Espuma, Mini Gruyere & Pickled Onion Toastie

BEEF TARTARE
Marrow Bone, Pickles, Osietra, yolk

MOSAIC OF EAST COAST SEAFOOD
Pink Ginger, Cucumber Soup, Squid Ink Tuille

RAVIOLO OF NORTH SEA CRAB
Ginger & Lemongrass, Shellfish Bouillon, Pink Grapefruit

WALNUT & TRUFFLE PORCHETTA
Salad of Compressed Rhubarb & Pickled Chicory

● ————— TO FOLLOW ————— ●

LOIN OF YORKSHIRE BEEF
Truffle Pommes Dauphine, Buttered King Oyster Mushroom, Shallot, Red Wine Sauce

SALT AGED DUCK BREAST
Duck Leg Bon Bon, Spiced Red Cabbage, Confit Garlic Tuille, Parsnip & Honey Puree Liquorice Gel, Bramble Sauce

OVEN BAKED NORTH SEA COD LOIN
Fresh Soft Herb & Lemon Crust, Garden Vegetable and Mussel Broth

NORTH SEA MONKFISH TAIL
Feuille de Brick, Lightly Curried Fish Velouté, Lardo Confit Potato, Charred Cauliflower, Toasted Almond

CELERIAC
Variations of Roast Yorkshire Celeriac

● ————— DESSERTS ————— ●

DARK CHOCOLATE FONDANT
Salted Caramel Ice Cream, Praline Cream,
Cacao Nib Caramel

CITRUS
Orange & Cranberry Cake, Blood Orange Sorbet,
Lime Cream, Lemon Curd

PASSION FRUIT
Panacotta, Biscuit, Sorbet, Gel

CHERRY & PISTACHIO
Pistachio Cake & Cherry Custard, Cherry Sorbet,
Pistachio Crunch, Cherry Glass

STRAWBERRY
Dairy Free Mousse, Herb Sorbet, Tuille

● ————— CHEESE BOARD ————— ●

SELECTION OF ARTISAN YORKSHIRE CHEESE
Crackers, Pickles, Celery & Grapes

3 Cheese £15 | 5 Cheeses £20

Two Courses £49.00
Three Courses £59.00

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