

● ————— TO START ————— ●

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

PAN SEARED FOIE GRAS
Burnt Orange Syrup, Quince, Earl Grey Soaked Sultanas

BEEF TARTARE
Pickles, Osietra, yolk

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

SEARED EAST COAST SCALLOPS
Parsnip Puree, Wild Garlic Foam, Lemon Curd, Sunflower Seeds

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

EAST COAST WILD BASS
Wild mushrooms, Fresh Truffle and Chardonnay sauce

NEW SEASON SPRING LAMB
Smoked Aubergine, Foraged Wild Garlic, Stuffed Confit Lamb Breast, Parmesan Polenta

● ————— DESSERTS ————— ●

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

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

BLUEBERRY ARCTIC ROLL
Tarragon Aero, Limoncello Gel

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

STRAWBERRY
Dairy Free Mousse, Herb Sorbet, Tuille

● ————— PETITS FOURS ————— ●

Raspberry & White Chocolate,
Cointreau, Gin & Lime, Whiskey, Mint
Chocolate Crisp, Salted Caramel

£9.50

Our chocolate selection is handmade locally at Park House Barns, Ampleforth. A charity which supports Autism Plus, helping people with autism to be included in a working environment.

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