

● ————— TO START ————— ●

CAULIFLOWER VELOUTE

Sage Espuma, Mini Gruyere & Pickled Onion Toastie

BURRATA CHEESE

Burratina, Shaved Fennel Salad, Cherry Tomatoes, Apple

BEEF TARTARE

Pickles, Osietra, Yolk

EAST COAST MACKEREL

Gooseberry Jam, Horseradish Cream Fresh , Squid Ink Tuile, Soy Aioli

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, Sauté Cabbage with Smoked Pancetta, Sweet Potato, Water Cress

OVEN BAKED NORTH SEA HALIBUT

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

PICKERING RAINBOW TROUT

Beetroot, Braised fennel, Orange & Brown Shrimp Dressing , Saffron Potatoes

NEW SEASON YORKSHIRE LAMB RUMP

Fresh Garden Peas, Spiced Yogurt, Confit Lamb Breast, Baked Jersey Royals

● ————— DESSERTS ————— ●

WHITE CHOCOLATE DELICE

Orange & Almond Ice Cream

LAVENDER PANNA COTTA

Macerated Summer Berries, Blackberry sorbet

POACHED PEACH

Peach Sorbet, Honeycomb, fresh raspberries

DULCE DE LACHE TART

Rosemary Ice Cream

WHIPPED SWEET RICOTTA

Pernod strawberries, Milk Crumb

● ————— 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