

● ————— TO START ————— ●

BUTTERNUT SQUASH 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 , Squid Ink Tuile, Soy Aioli

YORKSHIRE RABBIT TERRINE
Confit Medjool Date, Parkin Toast

● ————— TO FOLLOW ————— ●

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

GUINEAFOWL SUPREME
Charred Sweetcorn and Chorizo, Polenta Croquette, Whipped Blue Cheese, Chicken Reduction

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

SKATE WINGS
Poached & Rolled Skate Wings, Chicken Butter Sauce, Pommes Puree, Girolles, Shaved Truffle

RUMP OF YORKSHIRE LAMB
Confit Lamb Shoulder, Tomato Fondue, Lamb Fat Potatoes, Goats Curd, Charred Broccoli

● ————— DESSERTS ————— ●

DARK CHOCOLATE & ALE CAKE
Salted Caramel Ice Cream , Caramel Sauce

SPICED PUMPKIN PANNA COTTA
Bourbon Gel, Pumpkin Seeds, Burnt Butter Ice Cream

POACHED PEACH
Peach Sorbet, Honeycomb, Fresh Raspberries

DULCE DE LECHE TART
Rosemary Ice Cream

RUM BABA
Roast Confit Pineapple, Coconut Ice Cream

● ————— 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.

Three Courses £64.00

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