

À la Carte Menu

To Start

HAND-DIVED KING SCALLOPS - £20

Bury Black Pudding, Celeriac Purée, Granny Smith Apple & Caper Dressing

PAN ROASTED WOOD PIGEON - £16

Pickled Cauliflower, Brown Sauce, Quail Egg, Lovage Mayonnaise, Remoulade

GIN-CURED MACKEREL - £14

Forced Yorkshire Rhubarb, Ginger Relish, Dill Emulsion

HERITAGE CARROT TART (V) - £12

Whipped Goat's Curd, Pickled Ribbons, Savoury Yorkshire Parkin Crumb

ROAST WHITE ONION VELOUTÉ - £11

Mature Cheddar Rarebit, Cinder Reduction, Chive Oil

TEA-SMOKED GRESSINGHAM DUCK - £15

Blood Orange Textures, Bitter Leaves, Roasted Pistachios, Sherry Dressing

To Follow

SADDLE OF ROE DEER - £34

Braised Shoulder, Roasted Parsnip, Kale, Bitter Chocolate Jus

GUINEA FOWL - £29

Roasted Crown, Truffle Ballotine, Jerusalem Artichoke, Pedro Ximénez Sauce

SKREI COD - £28.00

Charred Leek, Smoked Eel & Potato Velouté

NORTH SEA MONKFISH - £32.00

Curried Cauliflower, Coastal Mussels, Saffron Cream

SALT-BAKED CELERIAC (V) - £22.00

Caramelised Hazelnut, Granny Smith Apple, Yorkshire Blue

JERUSALEM ARTICHOKE RISOTTO (V) - £24

Artichoke Crispy Skin, Roasted Hazelnuts, Winter Truffle, Aged Parmesan

Sides

SKINNY FRIES (V), TRIPLE-COOKED CHUNKY CHIPS(V), DAUPHINOISE POTATOES(V)
HOUSE SALAD (V) – Mixed Baby Leaves, Cherry Tomatoes, Cucumber, House Vinaigrette
CHARRED TENDERSTEM BROCCOLI (V) – Chilli And Garlic Butter, Toasted Almonds
BAKED CAULIFLOWER CHEESE (V) – Mature Cheddar Sauce, Dijon Mustard, Crispy Crumb