

# 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**

£5