



STARTERS

Smooth Chicken Liver Parfait, red onion chutney & toasted brioche (GFO)

Rainbow beetroot, Kinderton ash goats cheese moose, pickled walnuts & pomegranate with artisan bread (GFO)

Crayfish & Prawn Cocktail, with bloody mary dressing (GFO)

Ham hock & pistachio terrine, homemade piccalilli & crusty warm baguette (GFO)

Gin & Rhubarb cured salmon, with a fermented chive and lemon crème fraiche (GF)

Avocado, crab & pink grapefruit salad (GF)

Smoked chicken, watermelon & pea shoot salad, raspberry dressing (GF)

Crispy Peking duck salad, plum sauce, watercress, spring onion and cucumber

Char-grilled asparagus, Parma ham, Hollandaise sauce

Smoked haddock fish cake, watercress, chermoula dressing


Fine filo tart of confit tomato, red onion, watercress pesto, shaved Pecorino (v)

SOUP

Tomato and roasted red pepper

Leek and potato with onion bread croutons

Carrot and coriander





MAINS

Free Range Chicken Supreme, wrapped in pancetta served with gratin potatoes, seasonal greens & rich red wine reduction (GF)

Roast loin of Yorkshire pork, with smoked pomme puree, apple fondant, roasted root vegetables & a cider jus (GF)

Dry aged topside of beef, Yorkshire pudding, duck fat roasted potatoes, seasonal vegetables & a rich red wine gravy (GFO)

Confit of Salmon supreme, pea & baby gem fricassee, buttered parsley baby potatoes.(GF)

Creamy Pea & white truffle risotto, garnished with nutmeg kale & crispy shoots. (VG)

Ballotine of turkey, filled with cranberry & sage stuffing, served with duck fat roasted potatoes, a panache of seasonal vegetables & a rich reduction. (GFO)

Confit of pressed pork belly, pulled pork & black pudding bon bon, bubble & squeak, burnt apple puree & calvados jus.

Honey & Rosemary roasted rump of lamb, roasted new potatoes, French beans in bacon & redcurrant jus. (GF)


Pan-roasted troncon of Sea trout, with parsley, mint & caper salsa, served over wilted rainbow chard & a celeriac mash. (GF)

Parisian-style goat's cheese & red onion tart served with a dressed salad. (V) (VGO)

Lamb shank, red cabbage, gratin dauphinoise, redcurrant sauce

Venison haunch, rosti potato, pancetta, kale, caramelized shallots

Duck breast, confit potato, pak choi, asparagus, cherry kirsch sauce†





DESSERTS

Chocolate fondant, raspberry ripple ice cream

Classic vanilla crème brûlée, shortbread biscuits

Citrus lemon tart, honeycomb, raspberry and sorrel sorbet

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Yorkshire Rhubarb Frangipane tart, with Chantilly cream. (V) (VNO)(GFO)

Treacle tart, with coffee ice cream. (V) (VGO) (GFO)

Selection of Ice creams with a buttery tuile biscuit. (V) (VNO) (GFO)

White Chocolate Mousse with Seasonal berries.

Banoffee Choux Buns with caramel ice cream. (V)

Tiramisu. (V)

Seasonal fruit Pavlova. (V) (GF)

CHEESE PLATTERS

Yorkshire cheese platter £46.50 (Serves 10)

