

Starters

- ✓ **Roast Beetroot Salad - Goat's Cheese** 8.25
Goats cheese 'crème fraiche' style from Yellison Farm, Skipton.
- ✓ **Field Mushroom Veloute - Slow Cooked Hen's Egg** 9.20
Wild Mushroom Duxelle, Truffle Chantilly
Eggs from Ian Taylor, Harrogate
- Pan Fried 'Hand Dived' Scallops - Spiced Butternut Squash** 11.20
Pumpkin & Sunflower seeds, Coriander
Scallops from Island Divers, Lochalsh
- Whitby Crab & Avocado** 9.20
Peanut, Ponzu & Radish
Crab from H.R. Fowler & Sons, Burnholme
- Beef Carpaccio - Egg Yolk Puree** 9.40
Shallot, Radish & Capers
Beef from M & K Butchers, Bishopthorpe Rd

Main Courses

- ✓ **Yeasted Cauliflower, Golden Sultanas & Pine Nuts** 18.20
Capers and Mint
- ✓ **We Have Alternative Dishes We Can Prepare For Vegetarians**
Please Ask
- Fillet of Coley - Black Truffle Emulsion** 21.00
Cauliflower, Salsify & Sea Fennel
Coley from East Coast Waters
- Fillet of Hake - Beaufort Crust** 20.20
Jerusalem Artichoke Puree, Leeks, Chanterelle Mushrooms & Sea Rosemary
Hake from F.R. Fowler & Sons, Burnholme Fisheries
- Yorkshire Duck Breast - Potato & Confit Leg Terrine** 22.80
Red Cabbage, Spice & Winter Fruit
Duck from Mathison Farmers, Leven, Hull.
- 'Holme Farm' Venison - Chocolate Oil** 23.00
Fondant Potato, Parsley Root Puree & Pear
Venison from 'Holme Farm' Sherburn in Elmet.
- Pork - Fillet & Shoulder** 21.80
Jerusalem Artichoke, Boulangere Potato, Burnt Apple Puree & Nasturtium
Pork from M & K Butchers, Bishopthorpe Road.

Customers with food allergies and intolerances please speak to our senior staff.