

Starters

- Braised Celery – Gruyere ‘Rarebit’**
Walnut, Daikon & Apple V
- Yorkshire Heritage Carrots – Confit Hens Egg**
Macadamias & Nasturtium Leaves V
- Pan Fried ‘Hand Dived’ Scallops – Pomegranate & Raisin Dressing**
Curried Cauliflower Puree
- Cured Salmon – Wasabi Emulsion**
Pickles & Seaweed Crackers
- Cured Duck Liver Parfait – Duck Ham**
Duck Fat Brioche, Apricot & Pistachio

Main Courses

- Butternut Squash – Curried Granola**
Caramelised Onion & Yoghurt V N
- Tarragon Gnocchi – Glazed Winter Vegetables**
Hazelnut & Truffle Pesto V
- Fillet of Hake – Beaufort Crust**
Jerusalem Artichoke, Leeks, Chanterelle Mushrooms & Picked Girolles
- East Coast Cod & Mussels – Smoked Cream**
Apples, Dates, Raisins & Fennel Pollen
- Rare Breed Beef – Rump & Shortrib**
Yeasted Cauliflower & Truffle
- ‘Holme Farm’ Venison – Chocolate Oil**
Parsley Root, Pear & Fondant Potato
- Rare Breed Pork – Fillet & Shoulder**
Pineapple, Artichoke & Smoked Potato

Customers with food allergies or intolerance please speak to a member of staff who will be happy to advise on specific dishes.

V – Vegetarian

N – Contains Nuts

Desserts

Raspberry Souffle	V
Yorkshire Rhubarb – Doughnut, Mascarpone, Oats & Yoghurt	V N
Chocolate & Orange – Parfait, Ganache, Sorbet & Cocoa Nib	N
Date Cake & Caramelised Pear – Pecan, Prunes & Vinaigre de Jerez	V

Cheese

Our selection of 5 British Cheeses – Biscuits & Chutney

Please ask if you would prefer a smaller selection of cheese

Add cheese as an additional course for £8.00

Prices

Lunch & Early Dinner

Available 5.30-6pm everyday for diners prepared to vacate their table by 7.45pm

Starter & Main Course	£28
Starter, Main Course & Dessert	£32

Dinner

Starter & Main Course	£34
Starter, Main Course & Dessert	£42

Prices include nibbles & canapés, homemade breads, still water, filter coffee & Petit Fours with coffee

We work closely with local suppliers to ensure we source the freshest and most seasonal produce across our menus. Some of our current suppliers include:

M & K Butchers, Bishopthorpe Road

Fowlers Fishmongers of Burnholme

Holme Farm Venison, Sherburn in Elmet

Taste Tradition Butchers, Thirsk

Mathison Farmers, Hull