

à la carte menu

before your meal

Olives

Marinated olives [gf]

3

Bread

Home baked bread | oil | balsamic

4

Bresaola

Cured beef | sourdough | celeriac remoulade [gfo]

4

starter

Soup

Soup of the day | home baked bread [v|gfo]

5

Salmon

40° salmon | Tom Yum broth | radish | coriander [gf]

6.5

Ravioli

Ricotta | spinach | basil | tomato consommé [v]

6.5

Crab

White crab | compressed watermelon | cucumber | samphire [gf]

7.5

Ham

Ham hock | pork cheek | swede | apple | wholegrain mustard

7

Duck

Smoked breast | liver parfait | sourdough | plum | shallot | popcorn [gfo]

7.5

main

Yorkshire pheasant

parsnip | savoy | hazelnut | pickled blackberries | bubble and squeak | thyme sauce [gf | n]
18.5

Lamb

Local rump | sheep curd | roast gnocchi | vine tomato | artichoke | pesto dressing | Nasturtium oil [gfo]
17.5

Beef

Slow braised cheek | buttered potato | kale crisp | carrot | braising sauce [gf]
16.5

Steak

7oz fillet | plum tomato | Portobello mushroom | triple cooked chips | watercress [gf]
26

Fish

Cod loin | mussels | warm tartare sauce | buttered potato | parsley [gf | sf]
18

Market Fish

[please see serving staff]
15

Tart

Wild mushroom | sage | garlic | buttered greens [v]
15

Risotto

Butternut squash | sage | Gorgonzola | pine nuts | micro cress [v | gf | n]
16

sides

Sauce

Diane | peppercorn | blue cheese
3

Greens

Tenderstem broccoli | spinach | green beans
4

Carrots

Tarragon glazed
4

Artichokes

Grilled
4

Chips

Triple cooked
3.5

Salad

Dressed house
3.5

dessert

Dark chocolate

Fondant | espresso | cherry ripple ice cream

7

Lemon meringue

Set curd | basil | meringue | mint crème fraiche | filo crisp [gfo]

6.5

Pineapple

Slow cooked pineapple | coconut parfait | gingerbread | pecan [gfo | n]

6

Treacle

Treacle tart | green apple sorbet | crumble

6.5

Affogato

Vanilla bean ice cream | espresso shot | amaretti crumb [gfo]

6

cheese

your choice | served with artisan crackers | homemade chutney | grapes | natural honeycomb

3 cheese selection | 5 cheese selection

8

12

Charcoal black

Smooth | creamy cheddar | charcoal

Yorkshire blue

Buttery | sweet | mild

Yellison

Yorkshire goat | soft | smooth

Barncliffe brie

Yorkshire cow | soft | creamy

Cornish yarg

Hard | slightly bitter | wrapped in nettle leaves

Extra biscuits

2.0 | portion