



Sample December "A La Carte"

STARTERS

LEEK AND POTATO SOUP
blue cheese and chive beignets £7.50

HAND DIVED KING SCALLOPS
morcilla, parsnip, pomegranate £14.50

PRESSING OF HAM KNUCKLE & PARTRIDGE
poached pear, Pedro Ximénez, Yorkshire parkin £9.00

HAND PICKED WHITBY CRAB MEAT COCKTAIL
beetroot, fennel, toasted hazelnuts £9.50

CURED SALMON
compressed apple, dill, avruga caviar, soda bread £9.00

JERUSALEM ARTICHOKE & BLACK WINTER TRUFFLE RISOTTO
artichoke crisps, parsley £8.00

MAIN COURSES

PRESSED BELLY PORK,
roasted heritage carrots, hand dived king scallop, boudin noir, shallot vinaigrette £19.50

FILLET OF EAST COAST HAKE,
braised oxtail, savoy cabbage, celeriac purée, girolles, shallot & thyme sauce £18.00

LOIN OF YORKSHIRE VENISON
beetroot and potato terrine, cranberry, pressed shoulder, £22.00

FILLET OF DRY AGED BEEF,
pomme purée, caramelized onion, black truffle, poached quail egg £24.00

TWICE BAKED CHEDDAR SOUFFLÉ,
endive, apple & walnut salad £14.00

STEAKS & CLASSICS

*Himalayan salt aged beef, locally reared on Neasham Grange Farm,
aged for a minimum of 35 days*

Sauces – Café de Paris butter, Peppercorn, Red Wine Sauce, Béarnaise £2.50

SIRLOIN 10oz, triple cooked chips, watercress £24.00

FILLET 8oz, triple cooked chips, watercress £28.00

BATTERED HAKE FILLET, crushed peas, tartar sauce, triple cooked chips £14.50

SIDE ORDERS - £4.00 each

TRIPLE COOKED CHIPS

NEW POTATOES

WINTER GREENS, minted butter

ROAST PARSNIPS, HONEY AND THYME

DESSERTS

BAKED VANILLA CHEESECAKE
candied almonds, passion fruit textures £7.00

CHOCOLATE BROWNIE
orange & cardamom sorbet, chocolate Brûlée £7.00

COCONUT PARFAIT
mango, wasabi sorbet, coriander £7.00

SELECTION OF BRITISH CHEESES
x3 £6.00, x5 £10.00, x7 £14.00

CLASSICS

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream £6.00

JUDGES SELECTION OF HOMEMADE ICE CREAMS £6.00

All prices are inclusive of VAT

Available Lunch and Dinner, excluding Sunday lunch.

*Major allergens intentionally used as ingredients are:
celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya,
sulphur dioxide*

Please make your waiter aware of any known allergies or special dietary requirements.