



## With Chef's Compliments

### **Truffled Pudding**

Walnut Ketchup, Winter Truffle

### **Breads**

Sourdough, Tomato & Basil, Caramelised Onion

Chicken Liver Parfait, Marmite Butter

## To Start

### **Beef Tea**

Beef Consommé, Braised Oxtail, Winter Vegetables 9

### **Crab 'Curry'**

Dressed Whitby Crab, Brown Crab Bhaji, Pickled Okra, Curried Carrot, Coconut and Lobster Bisque 14

### **Beer Braised Iberico Pork Belly**

Crispy Pig's Cheek, Apple and Fennel Salad, Mint Purée, Burnt Apple Sauce 10.5

### **Hand Dived Scallop**

Confit Cep, Winter Truffle, Riesling Velouté 14

### **Barbecued Jerusalem Artichoke (V)**

Mustard Hollandaise, Thyme Jelly, Chive Oil 9

### **Duck Terrine**

Duck Breast Prosciutto, Peach Gel, Cabbage and Duck Leg 11

### **Beetroot Cured Salmon**

Exmoor Caviar, Whittaker's Gin and Crème Fraîche Sorbet, Compressed Cucumber 10.5

### **Spice Roast Cauliflower (VE)**

Mango, Apple and Pea Chutney, Mint Yogurt, Split Coriander Broth 8.5

## To Follow

### **XO BBQ Monkfish Tail**

Pickled Turnip, Celeriac Waldorf, Red Wine Sauce **29**

### **Skrei Cod Loin**

Trout Caviar, Nasturtium, Samphire, Champagne Velouté **26**

### **Herb Fed Chicken Breast**

BBQ Leeks, Pea and Mint Mayonnaise, Black Garlic, Riesling Cream **20**

### **Squab**

Leg Ballotine, Breast, Crispy Wing, Offal and Sourdough Toast, Smoked Potato and Black Truffle, Pickled Quail Egg **34**

### **Venison Haunch**

Braised Shoulder and Root Vegetable Tartlet, Celeriac Purée, Fermented Rhubarb **32**

### **North Yorkshire Rack of Lamb**

Spiced Leg and Potato Puri, Apple Chutney, Tamarind, Mango Chutney, Mint Yoghurt **32**

### **Twice Baked Rhuby Crumble Cheese Soufflé (V)**

Spinach Velouté, Winter Truffle **22**

### **Roast Hispi Cabbage (VE)**

Romesco Sauce, Celeriac Purée, Toasted Hazlenut Dressing **18**

## JOSPER GRILL

cooked over oak wood charcoal

### **Dry-Aged Ribeye**

Triple Cooked Chips, Peppercorn Sauce **34**

### **Japanese A5 Wagyu Sirloin**

Celeriac Rosti, Roast Onion Puree, Chimichurri **48**

### **Aged Fillet of Beef**

Marrow Butter, Braised Onion, Winter Truffle, Béarnaise, Crispy Beef Fat, Confit Pied de Mouton **39**

## Side Orders

Triple Cooked Chips **5**

Caramelised Red Cabbage **4.5**

Potato Dauphinoise **6**

Truffled Heritage Cauliflower Cheese **6**

Charred Seasonal Vegetables **4.5**

Barbecued Tenderstem Broccoli, Toasted Almonds **5**

# To Finish

## **Rhubarb and Custard**

Rhubarb Sorbet, Rapeseed Oil Sponge, Vanilla and White Chocolate Crème Pâtissière **10.5**

## **Thai Curry Ice-Cream**

Banana, Exmoor Caviar, Blood Orange Consommé **8**

## **Warm Dark Chocolate Tart**

Sourdough French Toast, Artichoke Ice Cream **12**

## **Caramel and Pear Mille-Feuille**

Sweet Pickled Pear, Vanilla Crème Pâtissière, Caramel Ice Cream **9.5**

## **Frozen Passion Fruit Crème Brûlée**

Passion Fruit Tuile, Raspberry Coulis **9**

## **The 'Lemon'**

Lemon Curd Mousse, Finger Lime Pearls, Bergamot Meringue **12**

## **Selection of 5 Artisan Cheeses**

**Baron Bigod**, a stunning brie-style cheese, with a rich, full, earthy flavour and a lingering finish.

**Sheffield Forge**, Yorkshire Red infused with Sheffield's finest Henderson's Relish. This cheese packs a punch of relish and a depth of flavour like no other.

**King George III Truffled Cheddar**, an Isle of Kintyre mature cheddar which has been blended with luxurious black truffle & mushroom.

**Stichelton**, one of very few unpasteurised English blue cheeses, a soft creamy raw milk blue with biscuity notes and flavours of crisp green apple.

**Tomme de Chèvre**, Made from full-fat raw goat's milk, this cheese practically melts in your mouth and is relatively mild, with a light, creamy texture and flavours of fruits, olives and hazelnut.

**Served with Rhubarb and Apple Chutney, Homemade Sourdough**

**Crackers, Grapes, Preserved Apple 15**