



Rhubarb

Isle of Wight Tomato Tartlet

Coriander Crème Fraîche

Bread

Sourdough

Caramalised Onion and Marmite Butter

To Start

Whittaker's Gin-Cured Salmon

Winter Solstice Gin and Crème Fraîche Sorbet, Dill Oil **10.5**

Crab 'Curry'

Dressed Whitby Crab, Brown Crab Bhaji, Coconut and Lobster Bisque **14**

*(Recommended Pairing: Protero "Aromatico", Adelaide Hills, Australia, 2021 – 125 ml **£10**)*

Orkney Scallop Ceviche

Chilli, Lime, Sour Cream, Orange **14**

Wild Duck 'Tagliatelle'

Autumn Truffle, Confit Leg, Mallard Ham, Aged Parmesan **13.5**

Steak Frites

Roast Leeks, Horseradish Foam **13**

Artichoke 'Mornay' (V)

Gruyère, Pickled Daikon **12**

Beetroot Tartare (V)

Grapefruit, Teriyaki, Mirin Mayonnaise **10.5**

Kindly inform a member of our team of any dietary requirements or allergies prior to ordering

To Follow

Monkfish XO

Chipotle Salsa, BBQ Sweetcorn, Chorizo Velouté **31.5**

North Atlantic Halibut

Langoustine, Courgette, Pickled Cucumber, Roasted Red Pepper **35.5**

North Yorkshire Pork Chop

Bubble and Squeak Hash Brown, Parsnip Chutney, Onion Foam **27.5**

Valley Farm Estate Venison

BBQ Haunch, Tartare Tart, Hawthorn Gel, Pied De Mouton, Pickled Elderberries **29.5**

(Fantini 'Edizione 22', Cinque Autoctoni, Terre di Chieti IGT, 2020 £12)

Lamb Carré

Tomato and Olive Ragu, Kidneys, Girolles, Potato Fondant **33.5**

Dry Aged Yorkshire Fillet of Beef

Boulangère 'Chips', Harrogate Blue Cheese Sauce **38**

(Recommended Pairing: Pulenta Estate Gran Corte VII, Argentina -125ml £13)

Celeriac and Leek Pithivier (V)

Mushroom Velouté **22**

Spiced Cauliflower (V)

Pea Chutney, Mint Yoghurt, Coriander Broth **21**

Side Orders

Boulangère 'Chips' 7

Seasonal Vegetables 5

Potato Dauphinoise 7

Tenderstem Broccoli, Romesco 6

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Penultimate

Thai Curry Ice-Cream

Sturia Vintage Caviar, Blood Orange 8

(Recommended Pairing: Tsuji Honten, "Misty Mountain" Junmai Bodaimoto Nigorizake, Okayama, NV £8)

Yellison Goats Cheese Panna Cotta

Beetroot Meringue, Caramalised Onion Jam 10.5

To Finish

Rhubarb and Custard

Rhubarb Sorbet, Rapeseed Oil Sponge, Vanilla and White Chocolate Crème Pâtissière 11

(Recommended Pairing: Konbanwa Cocktail £15)

Raspberry Soufflé

Blood Peach Ice-Cream 13

Chocolate

Sourdough, Milk Chocolate Aero, Dark Chocolate Espuma, Crab Apple Gel, Parsnip Ice-Cream 14

(Recommended Pairing: Encanto Oaxaca £12)

The 'Lemon' 2.0

Burnt Honey Ice-Cream, Citrus Granola 13.5

Rhubarb Fromage Selection

Sourdough Crackers, Grapes, Chutney 16

'Magnum'

Apple Crumble and Custard 8.5

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