



À LA CARTE MENU

Sea Bream Crudo Tartlet

Miso, Seaweed, Trout Roe Caviar

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**)*

French Onion Soup

Onion Consommé, Alsace Pancetta **12**

Wild Duck 'Tagliatelle'

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

Braised Beef Cheek

Wagyu Fat Confit Mushroom, Celeriac Two-Ways, English Mustard **13**

Artichoke Mornay (V)

Gruyère, Pickled Daikon **12**

Beetroot Tartare (V)

Teriyaki, Coriander, Mirin Mayonnaise **10.5**

To Follow

Shetland Cod

Squid 'Risotto', Yuzu Emulsion **32**

North Atlantic Halibut

Duo of Caviar, Langoustine, Courgette, 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, Elderberry Gel **29.5**

*(Recommended Pairing: Fantini 'Edizione 22', Cinque Autoctoni, Terre di Chieti IGT, 2020 - 125ml **£12**)*

Lamb Carré

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

Dry Aged 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 5.5

Potato Dauphinoise 7

Tenderstem Broccoli, Romesco 6