



## With Chef's Compliments

### **Sea Bream Crudo Tartlet**

Miso, Seaweed, Trout Roe Caviar

### **Bread**

Sourdough

Onion & Sage and Marmite Butter

## To Start

### **Whittaker's Winter Solstice Gin-Cured Salmon**

Crème Fraîche Sorbet, Dill Oil, Clementine Jelly **12**

### **Crab 'Curry'**

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

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

### **Steak Frites**

Sirloin Cannon, Braised Leek, Horseradish Foam **13**

### **'Ham and Cheese'**

Cured Vension Ham, Baron Bigod Ice-Cream **13.5**

### **'KFC'**

Crispy Gochujang Chicken, Chawanmushi, Sesame, Pickled Shallots **12**

### **Artichoke Mornay (V)**

Gruyère, Pickled Daikon **12**

### **Beetroot Tartare (V)**

Teriyaki, Pickled Chilli, Coriander, Mirin Mayonnaise **10.5**

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

## To Follow

### Poached Halibut

Mussel and Dashi Broth, Winter Vegetables, Kimchi 30.5

### ‘Cod Au Vin’

Pancetta, Baby Onions, Winter Chanterelles, Red Wine 35.5

### North Yorkshire Pork Chop

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

### ‘Duck à l’orange’

Breast, Confit Leg, Winter Truffle, Celeriac 31.5

### Lamb ‘Bhuna’

Lamb Rib Chop, Tamarind Chutney, Salsify, Braised Leg Aloo 33.5

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

### 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 Dishes

Boulangère ‘Chips’ 7

Potato Dauphinoise 7

Seasonal Vegetables 5.5

Tenderstem Broccoli, Romesco 6.5

Spiced Red Cabbage 5.5

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