



Rhubarb

Tuna Ceviche Tartlet

Ponzu, Mushroom Gel

Bread

Sourdough

Miso & Marmite Butter

To Start

Whittaker's Winter Solstice Gin-Cured Salmon

Crème Fraîche Sorbet, Dill Oil, Compressed Apple **12**

Crab 'Curry'

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

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

Monkfish 'Vadouvan'

Saucisson and Sweetcorn, Wild Rice, Fenugreek Beurre Blanc **15**

'Ham and Cheese'

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

Beef Short Rib

Wagyu Marrow, Horseradish, Braised Shallot **13**

Yorkshire Asparagus (V)

Wild Garlic, Spring Truffle and Jersey Royal Velouté **14**

(Recommended Pairing: Riesling, Rieslingfreak No. 33, Clare Valley, 2025 – 125 ml £11)

Beetroot Tartare (V)

Teriyaki, Pickled Chilli, Coriander, Mirin Mayonnaise **11.5**

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To Follow

Confit Halibut

Mussel Waldorf, Chervil Root and Smoked Almond Purée, Saffron **31.5**

'Cod Au Vin'

Pancetta, Baby Onions, 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, Beef Fat Carrots, Celeriac **31.5**

(Recommended Pairing: Fleurie, La Madone, France, 2023 - 125ml £9.5)

Lamb 'Bhuna'

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

Dry Aged Fillet of Beef

Boulangère 'Chips', Harrogate Blue Cheese Sauce **40**

(Recommended Pairing: Pulenta Estate Gran Corte VII, Argentina - 125ml £15.4)

Roast Celeriac (V)

Spring Vegetables, Dashi Broth **24.5**

Spiced Cauliflower (V)

Pea Chutney, Mint Yoghurt, Coriander Korma **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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