




Lunchtimes of Autumn

Soup	butternut squash and blue cheese	£5
Crab	dressed white crabmeat, lightly curried mayonnaise, pickled cucumber, nasturtium	£10 / £19
Venison	tartare of venison, pickled bilberries, duck egg yolk, shallot rings	£10 / £18
Ravioli	cep mushroom ravioli, salsify puree, confit lemon, lemon thyme	£9 / £18
Lobster	lightly smoked, fresh sweetcorn, artichoke fritters, wood sorrel, cob nuts	£15 / £30
Salmon	poached in brown butter, roasted squash, baby leeks, sea buckthorn, purslane	£9 / £17
Lamb	braised belly, celeriac mash, sweetbread, clams, malt vinegar, straw potatoes	£10 / £19
Mallard	roasted breast, confit leg, new season carrots, beetroot, horseradish	£9 / £17
Halibut	mousseline gratin, quince, white beans, savoy cabbage, silverskins	£10 / £19
Beef	roast sirloin, button mushroom duxelle, pommes anna, spinach puree	£22
Sandwich	roast beef, english mustard	£8
	helmsley ham, spiced apple chutney	£7
	wensleydale cheese, caramelised shallot chutney	£7
	curried prawn and cucumber	£7
Extras	chips or confit potatoes	£3
	glazed vegetables or mixed salad	£3
		
Chocolate	dark chocolate tart, yoghurt ice cream	£8
Panna cotta	lemon thyme panna cotta, breton biscuits, elderberries	£8
Apple	granny smith apple gratin, somerset brandy sabayon, stem ginger ice cream	£8
Plums	poached plums, frangipane, star anise ice cream, pistachio	£8
Pear	poached comice pear, salted caramel mille feuille, chestnut	£8
Cheese	farmhouse cheeses from the trolley	£10



Evenings of Autumn

Ravioli	cep mushroom ravioli, salsify puree, confit lemon, lemon thyme	£9 / £18
Cheese	homemade lemon cheese, marinated vegetables, rye breadcrumbs, herb salad	£8
Venison	tartare of venison, pickled bilberries, duck egg yolk, shallot rings	£10 / £18
Crab	dressed white crabmeat, lightly curried mayonnaise, pickled cucumber, nasturtium	£10 / £19
Lobster	lightly smoked, fresh sweetcorn, artichoke fritters, wood sorrel, cob nuts	£15 / £30
Halibut	mousseline gratin, quince, white beans, savoy cabbage, silverskins	£10 / £19
Lamb	braised belly, celeriac mash, sweetbread, clams, malt vinegar, straw potatoes	£10 / £19
Mallard	roasted breast, confit leg, new season carrots, beetroot, horseradish	£9 / £17
Salmon	poached in brown butter, roasted squash, baby leeks, sea buckthorn, purslane	£9 / £17
Beef	roast sirloin, button mushroom duxelle, pommes anna, spinach puree	£22



Chocolate	warm chocolate mousse, hazelnut ice cream	£8
Panna cotta	lemon thyme panna cotta, breton biscuit, elderberries	£8
Apple	granny smith apple gratin, somerset brandy sabayon, stem ginger ice cream	£8
Plums	poached plums, frangipane, star anise ice cream, pistachio	£8
Pear	poached comice pear, salted caramel mille feuille, chestnut	£8
Cheese	farmhouse cheeses from the trolley	£10



Sunday Lunch Menu

Soup	butternut and blue cheese
Ravioli	cep mushroom, salsify puree, confit lemon, lemon thyme
Terrine	course terrine of duck, quince chutney, rye bread toast
Squid	braised squid and cumbrian salami, shallot rings
Crab	fresh dressed white crab, pickled cucumber, lightly curried mayonnaise



Beef	roast sirloin, spinach puree, roast potatoes, yorkshire pudding
Gratin	halibut and mussel mousseline gratin, pickled radish
Chicken	roast chicken breast, celeriac, hedgehog mushrooms, hazlenuts
Salmon	poached in brown butter, roasted squash, baby leeks, sea buckthorn, purslane
Polenta	berkswell cheese polenta, black trumpet mushrooms, artichoke fritters



Chocolate	dark chocolate tart, yoghurt ice cream
Lemon	lemon posset, comice pear, hazlenuts
Apple	granny smith apple gratin, somerset brandy sabayon, stem ginger ice cream
Carrot	warm carrot cake, raisin puree, vanilla ice cream
Cheese	farmhouse cheeses from the trolley

two courses £22.50, three courses £27.50



Vegetarian Menu

Soup	pea, mint and ginger ale	£4
Cheese	homemade lemon cheese, marinated vegetables, rye breadcrumbs, herb salad	£8
Ravioli	cep mushroom ravioli, salsify puree, confit lemon, lemon thyme	£9 / £18
Potato	caramelised pommes anna, roasted beetroot, savoy cabbage, silverskins, duck egg yolk	£7 / £13



Chocolate	warm chocolate mousse, hazelnut ice cream	£8
Apple	granny smith apple gratin, somerset brandy sabayon, stem ginger ice cream	£8
Plums	poached plums, frangipane, star anise ice cream, pistachio	£8
Pear	poached comice pear, salted caramel mille feuille, chestnut	£8
Cheese	farmhouse cheeses from the trolley	£10



Pheasant 'Chicks' Menu

Ham salad with apple chutney	£7
Helmsley bangers and wensleydale cheese polenta	£7
Spaghetti bolognaise	£7
Fresh fish of the day goujons with chips	£7
	
Fresh vegetables	£3
Kids crudités	£3
Skinny chips and ketchup	£3
	
Poached apples, vanilla, breton biscuits	£4
Dark chocolate tart, yoghurt ice cream	£4