

## Bar and Lounge Menu

Served from 12 noon till 2pm and 6pm till late, daily.

<b>Soup of the day</b>	£6
<b>Charcuterie</b> Cured and smoked meats from Helmsley, tomato chutney, olives	£12
<b>Mussels</b> Shelled shetland mussels with garlic and leek cream, pickled kohlrabi	£9
<b>Crostini</b> Yorkshire blue cheese, mulled quince, walnuts, chicory	£9
<b>Mushrooms</b> Creamed wild mushrooms on toast, dry sherry and tarragon cream, poached hen egg	£12
<b>Burger</b> Salt aged black angus beef burger, smoked bacon, fried egg, oglesfield cheese, skinny fries	£16
<b>Tagine</b> Spiced aubergine and chickpea tagine, feta cheese, quinoa and pine nuts	£15
<b>Fish pie</b> North sea fish pie, smoked butter mash, brown shrimp salad	£16
<b>Sausages</b> North york moors game sausages, celeriac mash, pickled red cabbage, pearl barley	£18
<b>Steak</b> 60 day aged ribeye steak, chunky chips, bearnaise sauce, watercress salad	£25
<b>Sandwiches or Salads</b> - Served from 12 noon till late All served with green salad and potato salad	
<b>Cheese</b> Buffalo mozzarella, hertiage tomato, avocado & basil	£10
<b>Chicken</b> Smoked chicken, red pepper hummus, rocket	£10
<b>Pastrami</b> Pastrami, roasted artichoke, cornichon, dijonnaise	£11
<b>Ham</b> Yorkshire ham, spiced apple chutney	£9
<b>Salmon</b> Oak smoked salmon, pickled beetroot, dill and lemon cream cheese	£13
<b>Steak</b> Sixty day aged ribeye steak, caramelised onions, wholegrain mustard	£15
<b>Chunky chips or skinny fries</b>	£4

## Lunch A La Carte

### Starter

<b>Salad</b>	£11
Yorkshire blue cheese, pickled red cabbage, candied walnuts, mulled quince, castel franco	
<b>Game</b>	£14
Pressing of north york moors game, cep puree, brown beech mushrooms, potato crisps	
<b>Salmon</b>	£14
Beetroot cured scottish salmon, carved at the table, confit lemon, cucumber, ice salad	
<b>Risotto</b>	£9
Heritage cauliflower and cheddar cheese risotto, roasted almonds and sage	

### Main course

<b>Pheasant</b>	£20
North york moors pheasant pie, savoy cabbage, roasted quince, barley, smoked butter potatoes	
<b>Duck</b>	£24
Yorkshire duck breast, salt baked celeriac, muscat poached pear, crispy cale	
<b>Sea Bream</b>	£25
Sea bream, tarragon and prawn mousseline, lemon gnocchi, romesco sauce	
<b>Fish dish of the day</b>	£22

### Pudding

<b>Chocolate</b>	£10	
Dark chocolate fondant, clementine sorbet, baileys, cocoa nib tuile		
<b>Hazelnut</b>	£9	
Hazelnut praline parfait, passion fruit, white chocolate, candied hazelnuts, sorrel		
<b>Apple</b>	£11	
Calvados bavarois, spiced cider gel, toffee cake, green apple sorbet		
<b>Cheese</b>	£15	
A selection of british farmhouse cheese		
Fresh coffee or tea and petit fours		£5

**5 Course tasting menu available on request, £55.00 per person, whole table only**  
***Suggested drinks £30 per person***