

## Starters

<b>Salad</b> Yorkshire blue cheese, pickled red cabbage, candied walnuts, mulled quince, castel franco	£11
<b>Ravioli</b> Brown shrimp ravioli, isle of mull scallop, pickled kohlrabi, kombu pasta (DBB Supplement £8)	£20
<b>Game</b> Pressing of north york moors game, cep puree, brown beech mushrooms, potato crisps	£14
<b>Salmon</b> Beetroot cured scottish salmon, carved at the table, confit lemon, cucumber, ice salad	£14
<b>Steak</b> Truffled steak tartare, carrot juice, onion rings	£10
<b>Risotto</b> Heritage cauliflower and cheddar cheese risotto, roasted almonds and sage	£9
<b>Smoked Eel</b> Charred smoked eel, apple and watercress salad, quail egg, celeriac	£13

## Main Course

<b>Pheasant</b> North york moors pheasant pie, savoy cabbage, roasted quince, barley, smoked butter potatoes	£20
<b>Fish dish of the day</b>	£22
<b>Sea Bream</b> Sea bream, tarragon and prawn mousseline, lemon gnocchi, romesco sauce	£25
<b>Duck</b> Yorkshire duck breast, salt baked celeriac, muscat poached pear, crispy kale	£24
<b>Oxtail and squid</b> Braised oxtail and squid, cornbread, hash brown, romanesco cauliflower	£22
<b>Venison</b> Smoked loin of venison, oglesfield cheese, chervil roots, pickled cabbage, game chips (DBB supplement £5)	£28
<b>Côte de boeuf (for two people)</b> Sixty day aged rib steak, broccoli and hazelnuts, dauphinoise potatoes, bone marrow sauce, beetroot (DBB supplement £10 per person)	£70

**A selection of vegetables to accompany your meal is available upon request**

## Puddings & Cheese

**Tarte tatin** £10  
Mulled pineapple tarte tatin, coconut milk and lemongrass, pistachio puree

**Chocolate** £10  
Dark chocolate fondant, clementine sorbet, baileys, cocoa nib tuile

**Souffle** £11  
Sticky date souffle, salted caramel, banana and lime Ice cream

**Hazelnut** £9  
Hazelnut praline parfait, passion fruit, white chocolate, candied hazelnuts, sorrel

**Apple** £11  
Calvados bavaois, spiced cider gel, toffee cake, green apple sorbet

**Cheese** £15  
A selection of british farmhouse cheese from the trolley  
(DBB supplement £5)

Fresh coffee or tea with petit fours £5

## Winter Tasting Menu £75

*Suggested drinks £55*  
(DBB supplement £37.50 per person)

**Salmon**  
Beetroot cured scottish salmon, carved at the table, confit lemon, cucumber, ice salad  
*Zero-G Grüner Veltliner 2017 Wagram, Austria*

**Salad**  
Yorkshire blue cheese, pickled red cabbage, candied walnuts, mulled quince, castel franco  
*Primitivo Rosé Salento 'Tramari', San Marzano 2017 Apulia, Italy*

**Sea Bream**  
Sea bream, tarragon and prawn mousseline, lemon gnocchi, romesco sauce  
*Chablis 1er Cru Cote de Lechet, Bernard Defaix 2016 Burgundy, France*

**Duck**  
Yorkshire duck breast, salt baked celeriac, muscat poached pear, crispy kale  
*Marlborough, Pinot Noir, Saint Clair 2016 Marlborough, New Zealand*

### Toffee Apple

**Tarte tatin**  
Mulled pineapple tarte tatin, coconut milk and lemongrass, pistachio puree  
*Puttonyos Tokaji, Sauska 2003 Hungary*

### Farmhouse cheese from the trolley

Fresh coffee or tea and petit fours £5