

Bar and Lounge Menu

Served from 12 noon till 2pm

Soup of the day	£6
Charcuterie Cured meats from Helmsley, chutney, olives, fried bread	£13
Prawn Garlic king prawns, sauvignon beurre blanc, sourdough toast, watercress	£14 / £24
Linguine Hen of the woods mushroom linguine, wild garlic emulsion, tenderstem broccoli, parmesan	£10 / £17
Fish of the day Grilled fish of the day, shallot, lemon and herb butter sauce, spring greens	£22
Burger Black angus beef burger, smoked bacon, fried egg, oglesfield cheese, skinny fries	£16
Chicken Garlic and rosemary herb fed roasted chicken, ratte potatoes, new season asparagus	£20
Fish pie North sea fish pie, tomato and brown shrimp salad	£18
Sausages Gloucester old spot pork sausages and mash, onion and sage sauce, spiced apple	£18
Steak 60 day aged ribeye, chunky chips, watercress, bearnaise	£28
Sandwiches, Wraps or Salads - Served from 12 noon till late All served with green salad and potato salad	
Prawn King prawn, sweet chilli marie rose, sunblush tomatoes, gem lettuce	£11
Cheese Halloumi, roasted red peppers, quinoa, basil	£10
Duck Smoked duck breast, beetroot and pear chutney	£11
Ham Yorkshire ham, spiced apple chutney	£9
Salmon Oak smoked salmon, dill cream cheese, cucumber	£13
Steak Sixty day aged steak, caramelised onions, dijonnaise	£15
Chunky chips or skinny fries	£5

Lunch A La Carte

Starter

Egg Slow cooked duck egg, truffled dale end cheddar, new season asparagus	£10
Salmon Helmsley smoked salmon, carved at the table, traditional garnish	£15
Crab Risotto of dorset brown crab, dressed white crab, tomato water, celery, basil	£13
Chicken Pressing of herb fed chicken and smoked ham, wild garlic emulsion, pickled onions, heritage carrots	£10

Main course

Pork Gloucester old spot pork belly, smoked butter potatoes, sour apple, barrel aged cider vinegar sauce	£23
Wild sea bass Wild sea bass, celeriac and goat's cheese, fresh garlic pasta, lovage velouté	£29
Rabbit North york moors rabbit pie, fricassee of spring vegetables with tarragon butter	£20
Beef Sixty day aged sirloin, truffled pomme anna chips, hen of the woods mushroom, bone marrow sauce, asparagus purée	£32

Pudding

Affogato Roasted hazelnut ice cream, coffee and cardamom gel, hazelnut tuile, espresso	£10
Yoghurt Caramelised baked yoghurt, alphonso mango, barley flake granola, heather honey	£10
Chocolate Michael cluizel dark chocolate mousse, breton biscuit, single estate organic olive oil ice cream, sea salt	£11
Cheese A selection of british farmhouse cheese	£15
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