



Lunch A La Carte



Starter

Wild sea trout 15

Marinated wild sea trout, cucumber and mint, trout eggs, greek yoghurt

Rabbit 12

Pressed north york moors rabbit, pedro ximénez jelly, pickled red onions, liver parfait, beetroot

Smoked Haddock risotto 10

Helmsley smoked haddock risotto, slow cooked duck egg, chive oil, sourdough crisp

Melon 10

Pickled and roasted melon, pea velouté, locally cured speck, yorkshire feta

Main Course

Pork 22

Spiced pork cheeks, celeriac and apple, sage and onion pork skin, crème fraîche potatoes

Sea bream 26

Black bream stuffed with chestnut mushrooms, muhammara, globe artichokes, candied walnuts

Plaice 26

Grilled plaice fillet, breaded mussels, hispi cabbage, meunière sauce, fresh garlic emulsion

New season lamb 28

Roasted rump of new season lamb, heritage tomatoes, green olive, basil, sheep's curd

Puddings & Desserts

Strawberry 10

Sinnington strawberry shortcake, vanilla cream cheese, raw strawberry and rose water sorbet

Chocolate 10

Warm michel chuizel dark chocolate tart, blackcurrant leaf ice cream

Apricot 10

Apricots poached with garden lavender, sheep's curd, almond cake

Tiramisu 9

Chocolate genoise, pistachio panna cotta, chocolate mousse, mascarpone

Cheese 15

A selection of british and irish cheese

Fresh coffee or tea 5

With petit fours

Sandwiches or Salads

Ham and sunblush tomato chutney 9

King prawn, avocado and sweet chilli 12

Buffalo mozzarella, pickled beetroot, basil 10

Smoked salmon, cream cheese and cucumber 13

Sixty day aged steak, caramelised onions 15

