



# Dinner A La Carte Menu



## 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

### Octopus 13

Charred octopus, salcha, kefir, bulls blood lettuce

### Smoked haddock risotto 10

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

### Langoustine 20

Creel caught langoustines, tomato water jelly, basil mayonnaise, shallot  
(DBB supplement 8)

### Melon 10

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

### Cheese 10

Truffled baron bigod, puff pastry, fennel, sour cherry, hazelnuts

## 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

### Chicken 26

Pilmoor herb fed chicken breast, tarragon sausage, fricassée of leeks, peas and broad beans, pommery mustard sauce

### 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

### North sea cod 22

Cod loin lightly smoked with lemongrass, charred cucumber, lemon gnocchi, sea greens

### Beef for two 70

Chargrilled sixty day salt aged t-bone steak, roasted courgette salad, smoked aubergine, violet potatoes with dill and black pepper, warm beef vinaigrette  
(DBB supplement 10 per person)

## Puddings and Cheese

### Strawberry 10

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

### Chocolate 10

Warm michel cluizel dark chocolate tart, blackcurrant leaf ice cream

### Soufflé 12

Gooseberry soufflé, fresh ginger ice cream  
Homemade gooseberry gin 6

### 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 from the trolley  
(DBB supplement 5)

## Coffee or Tea 5

With petit fours