



Dinner A La Carte Menu



Starter

Lobster 20

North Sea lobster, lobster mayonnaise, green salad
(DBB supplement 10)

Sweetbreads 12

Fried lamb sweetbreads, chicory jam,
aged cider vinegar jelly, mint

Scallop 15

Seared scallop, Welsh black pork belly,
cauliflower, pork scratching
(DBB supplement 5)

Egg 10

Slow cooked Harome village hen egg,
roasted pecan whip,
smoked hen of the wood's mushrooms

Salmon 13

Beetroot cured salmon, pickled cucumber,
confit lemon, beetroot purée

Asparagus 11

Warm buttered asparagus, black rye bread,
tarragon emulsion, sheep's curd

Chicken 10

Chicken wing Kiev, wild garlic butter,
chicken skin wafer, lemon thyme yoghurt

Main Course

Halibut 28

Gigha halibut Veronique, salt and vinegar potatoes,
pickled radish, dill

Beef (for two people) 70

Côte de boeuf, pommes Anna chips,
bordelaise sauce, hispi cabbage
(DBB supplement 20)

John Dory 28

John Dory fried in brown butter, gnocchi, broad beans,
brown beech mushrooms, Doddington's cheese

Fish of the day 22

Grilled fish of the day, fricassee of spring vegetables,
tomato butter sauce

Duck 25

Salt aged Yorkshire duck, charred gem lettuce, heritage
beetroot, grelot onions, Cabernet Sauvignon vinaigrette

Rabbit 20

Rievaulx shot rabbit and smoked ham hock pie, spring
vegetables in lemon thyme butter, creamed potatoes

Lamb 22

Slow cooked spiced lamb neck fillet, chana masala,
yoghurt and mint, pickled red onions

Pudding & Cheese

Soufflé 13

Forced Yorkshire rhubarb, fresh ginger ice cream
(DBB supplement 3)

Tarte Tatin 10

Mulled pineapple, sweet basil ice cream

Chocolate 10

Salted caramel chocolate mousse,
blood orange sorbet, honeycombs

Banana 9

Banana and kaffir lime bavaois,
toffee cake, candied pecans

Lemon 10

Caramelised lemon tart, sour cherry sorbet

Cheese 15

A selection of British and Irish cheese from the trolley
(DBB supplement 5)

Coffee or Tea 5

With petit fours