



# Lunch A La Carte



## Starter

### Sweetbreads 12

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

### Salmon 13

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

### Asparagus 11

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

### Lobster 20

North Sea lobster, lobster mayonnaise, green salad

## Main Course

### 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

### Halibut 28

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

## Pudding & Cheese

### Soufflé 13

Forced Yorkshire rhubarb, fresh ginger ice cream

### Chocolate 10

Salted caramel chocolate mousse,  
blood orange sorbet, honeycombs

### Banana 9

Banana and kaffir lime bavarois,  
toffee cake, candied pecans

### Lemon 10

Caramelised lemon tart, sour cherry sorbet

### Cheese 15

A selection of British and Irish cheese

## Fresh coffee or tea 5

With petit fours

## Sandwiches or Salads

**Yorkshire honey roast ham,**  
spiced tomato chutney 9

**Avocado,**  
buffalo mozzarella, basil pesto 10

**Sixty day aged steak,**  
caramelised onions, melting brie 15

**Oak smoked salmon,**  
pickled cucumber, creme fraiche 11

**Smoked chicken,**  
BLT 12

