

Spring A la carte Dinner Menu



Starter

Chicken Chicken ballotine, black garlic, pickled silverskin onion, pancetta, leek emulsion	£13
Pork Belly Glazed pork belly, red cabbage, burnt apple puree, mustard seed, cumin yoghurt	£14
Trout Poached trout, kohlrabi, rhubarb, crumpet, lemon verbena	£16
Eel Smoked eel, pea pannacotta, asparagus, green apple, almond	£12

Main Course

Lamb Lamb rump, shoulder cannelloni, sweetbread, anchovies, fennel, olive, berkswell cheese	£35
Guinea Fowl Roasted guinea fowl breast, confit leg, barley, carrot, morel, wild garlic	£30
Plaice Breaded plaice, mussels, beans, artichokes a la barigoule, sea vegetables, grenobloise sauce	£28
Monkfish Pan seared monkfish, smoked beetroot, squid, aioli, chorizo, broad bean, garden peas	£36

Sides

Chunky chips, french fries, seasonal vegetables, mixed salad, mashed potatoes, sautéed potatoes	£5 each
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Pudding and Cheese

Soufflé Raspberry souffle, raspberry and tarragon compote, pistachio ice cream	£12
Lemon Lemon tart, lime meringue, basil sorbet	£12
Chocolate 63% dark chocolate delice, praline sorbet, passion fruit	£14
Rhubarb Yorkshire rhubarb cheesecake, brillat-savarin, amaretti biscuit, gin gel	£10
3 / 5 Cheese Farmhouse british cheese, seasonal garnish	£14 / £19

For guests on dinner, bed and breakfast a £50 allowance is allocated to each person.
A discretionary service charge of 10% will be added to your bill



Dinner Classics

Starter

Seafood Salad £16
King prawn, hot smoked salmon, caviar, baby gem, sun dried tomato, avocado, marie rose

Duck £11
Duck liver parfait, granola, marsala, duck fat brioche

Main Course

Steak £38
Sixty-day aged sirloin steak, confit tomato, mushroom, beef dripping chips

Add peppercorn or blue cheese sauce £4

Fish Pie £21
Fish pie, garlic prawn, anchovy salt, tenderstem broccoli

Vegetarian and Vegan

Starter

Soup £10
Cauliflower soup, poached egg, charred onions, lime

Tart £10
Marmite poached roscoff onion, harrogate blue cheese, walnut and rocket salad

Pea £10
Pea pannacotta, asparagus, apple, almond, berkswell

Main Course

Gnocchi £16
Basil pesto gnocchi, artichoke, tomato, black olive

Tagine £14
Aubergine tagine, pickled raisins, spiced cauliflower

Risotto £16
Beetroot, goat's curd, hazelnut

Tasting Menu

Vegetarian and Vegan available on request

£95 per person

Drinks Pairing £65 per person

Pea
Pea pannacotta, asparagus, apple, almond

Pinot Gris Orchidees Sauvages, Mure. Alsace, France. 2019

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Trout
Poached trout, kohlrabi, rhubarb, crumpet, lemon verbena

Sonhador Branco, Howard's Folly, Alentejano, Portugal. 2019

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Monkfish
Pan seared monkfish, smoked beetroot, squid, aioli, chorizo, broad bean

Twin Valleys Chardonnay, Mahi. Marlborough, New Zealand. 2017

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Guinea Fowl
Roasted guinea fowl breast, confit leg, barley, carrot, morel, wild garlic

Privada, family blend, Norton. Mendoza, Argentina. 2019

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Royale
Strawberry and rose sorbet, kir royale

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Chocolate
63% dark chocolate delice, praline sorbet, passion fruit, Frangelico gel

Recioto della Valpolicella, Roccolo Grassi. Verona, Italy. 2017

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Cheese
Saint James, seasonal garnish
£14 supplement