

A la carte Menu

Oyster £4.50 each
Lindisfarne oyster, shallot vinaigrette, lemon, tabasco

KFG £3 each
Kentucky fried game

Starters

Venison £17
North york moor venison tartare, cranberry marinade, wensleydale blue, celeriac
Malbec, Pulenta Estate, Mendoza, Argentina £15

Beef Cheek £16
Waterford farm beef cheek, morel, pickled onion, guancialet
Valpolicella Superiore Ripasso, Cantina Valpantena, Italy £13

Salmon £16
Gin cured salmon, horseradish, amalfi lemon, pumpnickel
Greco di Tufo, Vesevo, Campania, Italy £14

Scallop £21
Hand dived isle of mull scallop, radicchio, blood orange
Chablis 1er Cru Montmains, Brocard, Burgundy, France £24

Bavarois £14
Mushroom bavarois, black truffle
Montepulciano d'Abruzzo, Abruzzi, Italy £14

Soup £12
Jerusalem artichoke soup, parmesan ganache, poached egg, black truffle

Mains

Pork £34
Yorkshire woodlands pork, heritage carrot, rhubarb, rosemary mustard
Pinot Noir, Babisch, Marlborough, New Zealand £14

Duck £38
Thirkleby duck breast, liver, parsnip, maple, pickled walnut
Fantini 'Edizione 22', Cinque Autoctoni, Ortona, Italy £22

Cod £34
North atlantic cod, fennel marmalade, sherry braised octopus, samphire potato
Chablis 1er Cru Montmains, Brocard, Burgundy, France £24

Sole £38
North sea lemon sole, clam, leek, prosecco
Riesling Grand Cru, 'Rosacker', Cave de Hunawihl, France £18

Rigatoni £22
Rigatoni, broccoli, chilli, burrata, smoked almond
Riesling Grand Cru, 'Rosacker', Cave de Hunawihl, France £18

Risotto £24
Roasted onion risotto, tunworth, vanilla, amalfi lemon
Valpolicella Superiore Ripasso, Cantina Valpantena, Italy £13



Classics Starters

Mussels £16
Mussel mouclade, bombay potato, coriander

Paté £16
French style, brandy plum, fig, spiced brioche

Mains

Steak £40
Sixty-day aged sirloin steak, shallot, king oyster mushroom, beef dripping chips

Add peppercorn, bernaise, or blue cheese sauce £5

Fish Pie £26
Salmon, cod, plaice, smoked haddock, garlic prawn, broccoli, mature cheddar rarebit

Sides £6 each

Glazed carrots, tarragon butter

Tenderstem broccoli, soy, honey

Potatoes and garlic butter

Garden salad

Chunky chips

French fries

Puddings and Cheese

Soufflé £17
65% chocolate souffle, smoked crème fraiche ice cream
Recioto della Valpolicella, Masi, Verona, Italy £13

Tiramisu £15
Chocolate, marscapone cream, coffee génoise, tonka bean ice cream
Sauternes, Chateau Laville, Bordeaux, France £10

Rhubarb £16
Choux, rhubarb, baron bigod, gin consommé
Muscat, Buitenverwachting 1769, Constantia, South Africa £6

Tart £13
Lemon tart, miso caramel, honey ice cream
Moscatel, Finca, Antigua, Spain £9

5 Cheeses £15
Farmhouse british cheese, seasonal garnish
20YO Port, Ferreira £16

Game products may contain shot. 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. If you have any dietary requirements please let your server know.

All still wine prices are for 175ml, and 50ml for pudding wine.