

A la carte Menu

Oyster £4.50 each
Shallot, lemon, tabasco

KFG £3 each

Starters

Duck £23
Foie gras, *tomato, apple*, pain d'épices
Sauternes, Chateau Laville, Bordeaux, France 2022 £10 (50ml)

Pigeon £14
Fig, 85% chocolate, carcavelos
Valpolicella Superiore Ripasso, Cantina Valpantena, Veneto, Italy 2022 £14

Halibut £18
Pine gin, blood citrus, yolk, broom
Malagouzia, Tutles single vineyard, Florina, Greece 2024 £13

Lobster £24
Raviolo, pistachio, chartreuse
Sonhador Branco Reserva, Howards Folly, Alentejano, Portugal 2022 £21

Tartlet £12
Parmesan, *carrot, tarragon* (v)
Soave Monte Grande, Monteforte D'Alpone, Italy 2022 £14

Cauliflower £12
Velouté, brioche, *sage* (v/ve)

Mains

Venison £40
Suet, *miatake, brassica*, hazelnut, tumaco
Edizione Cinque Autoctoni, Fantini, Ortona, Italy 2020 £23

Duck £38
Quince, bacon, *parsnip, fennel*
Quinta Da Romaneira, Mirante Petit Verdot, Portugal 2020 £22

Monkfish £32
Butternut, apricot, *ras el hanout, vierge*
Riesling Grand Cru, 'Rosacker', Alsace, France £18

Cod £28
Cavolo nero, roscoff, girolle, *chive blossom*
Joel Gott Chardonnay, California, USA £14

Celeriac £27
Almond, caramel, *allium* (v)
Hawkes Bay Chardonnay, Craggy Range Martinborough, New Zealand 2020 £18

Artichoke £25
Leek, blue spruce, winter truffle (v/ve)
Pinot Noir, Craggy Range Martinborough 2023 £17

Sides

Tenderstem broccoli, almond, chilli
Pink fir potatoes, garlic
Carrot, beef fat
Garden salad
Chunky chips
French fries



Tasting Menu

£95 per person | Drinks Pairing £65 per person

Tea & Bread

Tartlet
Parmesan, *carrot, tarragon*
Soave Monte Grande, Monteforte D'Alpone, Italy 2022

Duck Foie
Foie gras, *tomato, apple*, pain d'épices
Sauternes, Chateau Laville, Bordeaux, France 2022 (50ml)

Celeriac
Almond, caramel, *allium*
Hawkes Bay Chardonnay, Craggy Range Martinborough, New Zealand 2020

Cod
Cavolo nero, roscoff, girolle, *chive blossom*
Joel Gott Chardonnay, California, USA

Venison
Suet, *miatake, brassica*, hazelnut, tumaco
Edizione Cinque Autoctoni, Fantini, Ortona, Italy 2020

Marmalade

Tart
Chocolate, *rosemary*, blood orange
Muscat, Buitenverwachting 1769, Constantia, South Africa

Cheese £9 supplement
Cote hill farm blue, rum & raisin, pineapple
Quinta Da Romaneira, Colheita, Tawny Port, 2007 £20

Puddings & Cheese

Soufflé £17
Lemon, ginger, yuzu
Recioto della Valpolicella, Masi, Verona, Italy £13

Pannacotta £14
Rhubarb, vanilla, *lovage*, gin (ve)
Vinsanto by Gais 8 Years Old, Santorini, Greece £13

Tart £15
Chocolate, *rosemary*, blood orange
Muscat, Buitenverwachting 1769, Constantia, South Africa £11

Custard £14
Parsnip, cheese, *honey*, orange blossom
Moscatel, Finca, Antigua, Spain £9

Cheese £15
Five farmhouse british cheese
20YO Port, Ferreira £16

Ravenswick & The Pheasant

Set within the landscape that surrounds us, The Ravenswick Estate lies at the heart of our kitchen. Here we rear our own sheep, cattle and pigs, and manage a thriving herd of deer, allowing us to work closely with the land and the seasons.

This gives us complete respect for provenance, welfare and flavour; shaping dishes that are honest, expressive and deeply connected to Yorkshire. Items grown in our gardens, sourced from our Estate, or foraged from the surrounding countryside are shown in *italics*.

A 10% discretionary service charge will be added. Please inform your server of any dietary requirements.
(ve) dishes can be made vegan. Still wines are priced per 175ml; pudding wines per 50ml.