

North Yorkshire Restaurant Week
23rd February – 28th February
Sample Lunch Time Market Menu

3 courses £35

Dishes may change due to availability of product



Bread and Cultured Butter

Starter

Bavarois

Cep bavarois, fennel ketchup, pickled shimeji

Parfait

Duck liver parfait, apple, brioche

Soup

Celeriac soup, parmesan panna cotta, hazelnut

Main Course

Venison

Venison suet pudding, brassica, tumaco

Haddock

Poached smoked haddock, crispy egg, creamed leeks

Risotto

Pearl barley risotto, butternut squash, ras el hanout, vegan feta

All served with seasonal vegetables.

Pudding and Cheese

Affogato

Vanilla ice cream, chocolate mousse, almond tuile, espresso

Crumble

Winter fruit crumble, custard

Cheese

Tunworth cheese, seasonal garnish

Tea or Coffee with Petit Fours