

## To Start

Roasted Partridge tarte fine shallot  
Pineapple relish, watercress aioli  
**£8**

Potage of shellfish, salt cod brandade  
Tapenade, marinated tomato  
**£8**

Swaledale goats cheese salad, pear,  
avocado, candied walnuts  
**£7**

Confit pork and foie gras terrine, piccalilli  
flavours, toasted sour dough  
**£9**

White onion soup, boudin blanc  
Pea puree, muscatel & tarragon  
**£7**

Smoked salmon, shallot and caper  
Buttered granary bread  
**£7**

## The Main Course

Fillet of Yorkshire beef, shitake,  
kale, smoked pommes puree & artichokes  
**£24**

Scarborough turbot, pork belly &  
langoustine, baby beetroot & lemon grass  
foam  
**£21**

Nidderdale lamb loin, shoulder ravioli  
Sweet potato fondant, balsamic  
aubergine puree  
**£19**

Seared scallops & caviar, potato gratin  
black pudding & apple  
**£17**

Parmesan gnocchi, roasted roots  
spiced lentils, pickled vegetables  
aged parmesan  
**£14**

Organic corn fed chicken, chestnut stuffing,  
Pannacetta, asparagus  
cauliflower  
**£17**

### Side orders

Honey roasted root vegetables; green salad with honey and mustard dressing; pommes puree  
Sauté new potatoes with caramelised onions; Buttered spinach, leeks & cabbage; Hand cut chips  
**£3.50**

# To Finish

Cherry clafoutis, pistachio ice-cream, amaretto anglaise

(Please allow 15mins for cooking)

**£8**

A plate of chocolate desserts

(Salted caramel & chocolate tart, chocolate Neapolitan, tear and warm fondant)

**£8**

Marinated plum cheesecake, lemon and crème fraîche sorbet

Eton mess

**£7**

Plate of fine cheese, apricot chutney, celery & grapes, warm raisin bread

(Please ask about today's selection)

**£7**

Lime parfait, muscovado tuile, roasted figs & coconut panna cotta

**£7**

Montgomery handmade farmhouse cheddar welsh rarebit

Tomato chutney

**£7**

Trio of sorbets with cashew nut brittle and berries

**£6**