

● ————— TO START ————— ●

BUTTERNUT SQUASH VELOUTE

Sage Espuma, Mini Gruyere & Pickled Onion Toastie

CHARRED PICKERING RAINBOW TROUT

Cucumber Velouté, Pickled Sesame Leek, Potato salad, Watercress

BEEF TARTARE

Pickles, Osietra, Yolk

EAST COAST MACKEREL

Gooseberry Jam, Horseradish , Squid Ink Tuille, Soy Aioli

YORKSHIRE RABBIT TERRINE

Confit Medjool Date, Parkin Toast

● ————— TO FOLLOW ————— ●

FILLET OF YORKSHIRE BEEF

Cream Cheese & Chive Hasselback Potato, Hen of The Wood Mushroom, Baby Carrot, Shallot, Black Truffle

GUINEAFOWL SUPREME

Charred Sweetcorn and Chorizo, Polenta Croquette, Whipped Blue Cheese, Chicken Reduction

OVEN BAKED NORTH SEA HALIBUT

Fresh Soft Herb & Lemon Crust, Garden Vegetable and Mussel Broth

ROAST COD LOIN

Chicken Butter Sauce, Pommies Puree, Girolles, Shaved Truffle

RUMP OF YORKSHIRE LAMB

Tomato Fondue, Lamb Fat Potatoes, Goats Curd & Confit Tomatoes Tartlet, Charred Broccoli