

Nos Entrées

Coquilles St Jacques au Risotto de Homard 9.95

King Scallops, Whitby Lobster Risotto, Beurre Blanc

Fillet de Maquereaux 6.45

Whitby caught Mackerel Fillet coated with Hazelnut Crumbs, Elderflower Jelly, pickled Lemon Zest, Melon Chutney

Assiette de Porc 7.95

Confit of Belly Pork & Gravy, Black Pudding with Cider Jelly, Pork Spring Roll, Hoi Sin Sauce, Pork Rilletto & Pickled Vegetables

Mousse de Fromage de Chevre, Betterave et Rhubarbe 7.95

Lightly whipped Yorkshire Goats Curd on a Hazelnut & Rye Sourdough Toast, Marinated Beetroot, Rhubarb Puree & Quince Jelly

Rilletto de Lapin au Foie Gras, Griottine et Pain aux Raisins 6.95

Rabbit & Foie Gras Rilletto, Black Cherry Jelly & Pain au Raisins

Queue de Boeuf Braise eau Raifort 6.95

Slow-braised Oxtail & Horseradish Suet Pudding served crispy, Oxtail Broth

Salade Mirabelle 6.95

Watercress, Endive, Poached Pear, Walnut, Harrogate Blue Cheese, Butternut Squash, Pomegranate Vinaigrette

Saumon Fumé Chaud, Remoulade, Glace de Raifort et Betterave 7.95

“Hot smoked” Salmon, Celeriac Remoulade, Beetroot & Horseradish Ice Cream

Nos Suites

Selle d'Agneau Confite a la Marocaine 16.95

Rump of Lamb from Stephen Crabtree Farm, Bolton Abbey, Yorkshire Slow-cooked in Goose Fat, Mergez Ratatouille & Apricot Chutney

Magret de Canard, Salade de Fruits Rotis 17.95

Duck Breast from Harome, Yorkshire, Honey-roasted Fruit Salad, Crispy Duck Bonbons, Plum Sauce

Steak de Chevreuil au Chocolat 17.95

Grilled Venison Steak from the West Highlands Scottish Stalkers & Estates Red Wine & Dark Chocolate, Celeriac Chips & Beetroot Ketchup

Medaillons de Porc, Joue de Porc Braisée 14.95

Yorkshire Pork Medallions, Mill Close Farm, Bedale, Yorkshire Braised Pork Cheek, Cox Apple & Parsnip Purée, Honey Roasted Parnips & Crackling

Fricassée de Volaille sur un Poireau et Roquefort 'Crumble' 13.95

Pan-fried Breast of Free Range Chicken bred & reared in the Yorkshire Wolds, Leek & Roquefort Crumble

Filet de Boeuf 21.95

28-day Aged Beef from Steven Knoxs' Farm, North Yorkshire. Served with a choice of Wild Mushroom Fricasse, Red Wine Sauce or Harrogate Blue Cheese Sauce, Mini Yorkshire Puddings, Fat Chips

Marmiton de Lapin aux Pruneaux 16.95

Slow-cooked French Rabbit with Cider, Cognac soaked Prunes, Alsace Bacon & Pain d'Epice

Crepe aux Champignons 12.95

Pan-fried Wild Mushrooms with Garlic, White Wine & Cream, Buckwheat Pancake, Fennel & Butternut Squash

Nos Desserts

Tarte au Chocolat, Glace a l'Orange 5.95

Chocolate Tart, Marmalade Ice Cream, Orange

Frangipan a la Pistache et Framboise 6.95

Warm Pistachio & Raspberry Frangipan, Raspberry Cream & Jelly

Crème Brûlée a la Citronelle 6.45

Lemongrass Burnt Cream, Lemon Drizzle Cake & a Limoncello Shot

Chocolat et Caramel Mi-Cuit 6.45

Chocolate & Caramel Fondant, Vanilla Pod Ice Cream, Cordillera Colombian Single Estate

Chocolate 70% Cocoa BAKED TO ORDER – ALLOW 15 MINUTES

Assiette des Desserts 11.95

Mini versions of all the above with two spoons to share

Assiette de Poire 6.45

Caramelised Pear Panacotta, Apple & Pear Crumble, Pear & Chocolate Pear Ice Cream

Fromage

Selection de Fromages 6.95

A Selection of 4 Cheeses Served with Walnut Bread, Grapes,
Red Wine Jelly & Celery

Additional Cheese 1.95 Glass of Port 4.50

After Dinner Drinks

Port 4.50

Cognac 'Chateau de Beaulon' 7 Years Old Single Estate 4.95

Armagnac 'Chateau De Laubade' V.S.O.P 5.45

Couvoisier Cognac 4.45

Pineau Des Charentes, Muscat (DESSERT WINE) 5.50

Liqueur Coffee 5.95

Cointreau, Grand Marnier 4.25

Baileys, Tia Maria 4.25

Disaronno, Drambuie 4.95

Selection of Coffees & Teas with Petit Fours 2.20