



Starters

Ham Hock

Foie Gras, Piccalilli, Egg Yolk, Coriander, Pineapple
£8.50

Partridge

Chanterelles, Pear, Mulled Wine, Veal Jus
£8.95

Scallops

Carrot, Orange, Seabass, Cointreau, Tomato, Kohlrabi
£9.50

Pheasant

Pancetta, Black Pudding, Dijon Mustard, Bacon, Yellison Goats Cheese,
Brussel Sprouts
£7.95

Mains

Monkfish

Peas, Spinach, Risotto, Confit Duck, Red Wine, Black Sheep, Samphire, Veal Demi Glaze
£18.95

Venison

Parmesan Gnocci, Carrot, Green Cabbage, Girottines, Bacon, Brandy, Cream
£22.50

Mallard

Breast, Leg, Girolles, Duck Egg, Baby Turnip, Squash, Parsnip Honey, Chestnut and Winter
Truffle
£23.95

Pork

Cider, Black Pudding, Crackling, Fondant, Sage, Apple, Baby Fennel
£17.50



Chocolate

Delice, Blood Orange, Popcorn, Caramel, Fudge, Brandy, Raisins, Cremeax
£7.50

Lemon

Panacotta, Ice cream, Blackberry, Vanilla
£6.50

Vanilla

Brule, Fennel Cake, Soured Chantilly, Crème Anglais, Kirsch, Cinnamon
£5.95

Pear

Apple, Mascarpone, Vanilla, Toffee, Crumble, Brambles, Cinnamon, Black Pepper
£6.50

Berton Vineyard, Botrytis Semillon, Riverina, Australia, 2009 100ml-£3.95
Cafetiere for one - £3.00

Cheese

Grapes, Biscuits, Piccalilli, Onion Chutney, Honey
3 Cheeses £9.95 5 Cheese £12.50

Yellison Goats

It is a very fresh young goats cheese with many fans throughout the Dales and beyond.

Smoked Swaledale

Creamy yellow colour with a close but moist texture. The gentle nature of this particular smoking technique creates a mild nutty smoked flavour.

Cotswold Organic Brie

Fresh organic milk from 'the girls' (the Friesian cows) at Kirkham Farm is taken to the Creamery each morning, where it is lovingly turned into a new batch of cheese.

Yorkshire Blue

Made by Shepherds Purse Cheeses in Thirsk, from 100% Yorkshire cow's milk, Yorkshire Blue is a mild soft, creamy blue veined cheese.

Langres

Rich and supple with a melt in the mouth texture, a beautifully complex cheese

Smith Woodhouse, Late Bottled Vintage, Portugal, 2006 50ml-£3.95