

Spring & Summer

Thank you for joining us. The menu this season showcases the very best in East Yorkshire's produce along with delicious ingredients foraged & grown here in our grounds, kitchen gardens & woodlands. Have a wonder around our 'Eat my Garden' trail to find out more...

FOR THE TABLE.

BREAD & BUTTER. 3.50
Freshly baked breads with seasonal butter

OLIVES. 4
House cured mixed olives

NUTS. 4
House spiced & roasted mixed nuts (N)

MAINS.

VEGAN. 19
Confit Celeriac, potato, leek, carrot, chilli & Armagnac sauce, chive aioli & gremolata (VE, V, GF)

COAST. 26
Cod with parmesan & herb crumb, kale, capers, Wansford trout roe & crispy gherkin (GFO)

SHELL. 29
Hake, chorizo, wild garlic pesto, confit lemon puree, sauteed potatoes, mussels cajun pepper (GF)

PORK. 27
Ribeye, brawn in bread crumb, black pudding, sage, apple, cider sauce with mustard mashed potatoes (DFO)

BIRD. 24
Confit chicken drumstick, lemon & pepper breast, thyme & garlic thigh mousse with chive aioli, sprout petals, hen of the woods mushrooms, confit carrots, thyme & white truffle gravy. (GF)

SIDES

NEW POTATOES. 5
with garlic, black pepper, rosemary lemon & shallots (DFO)

SAVOY CABBAGE. 5
with cream, chilli and smoked bacon (DFO)

DAUPHINOISE POTATOES. 6
with cream, garlic and cheese

MAC & CHEESE. 5
with garlic and cheese

KALE. 5
with blue cheese, thyme, honey & white truffle (GF)

BROCCOLI. 5
with toasted almonds & gremolata (N, VE)

CHIPS. 5
Hand cut chunky chips (VE)
French fries (VE)

STARTERS.

VEGAN. 9
Soup of the day & homemade crusty bread (VE, V, GFO)

VEGETARIAN. 11
Spiced poached pear with Yorkshire blue cheese bon bons, crispy kale, toasted almonds (V, GFO)

COAST. 12
Smoked Haddock, blood orange, spring onion emulsion, samphire, chilli & dill (GF)

SHELL. 16
Scallops pan fried, shallot & oyster dressing, chive aioli, salmon gravlax, Wansford trout roe & crisp (GF, DF)

BIRD. 12
Crispy confit duck, smoked duck, burnt orange & Armagnac sauce, frisée, pickled beetroot & burnt yeast (GF, DF)

GAME. 12
Venison tartar, tarragon, 63° hens egg, wild garlic mayonaise, toasted sourdough, parmesan & celeriac roulade.

BEEF.

Yorkshire's finest Waterford Farm beef from Kirkby Malzeard, Ripon. Dry aged for 30 - 40 days. Served with hand cut chips and choice of a signature butter.

8oz FILLET. 39.75

8oz SIRLOIN. 29.50

14oz PORTER HOUSE. 36.50

Choose one butter:

Wild garlic, Cafe de Paris, Nduja, Montpellier

BIG BEEF. (FOR TWO TO SHARE)

Served with hand cut chips and choice of two signature butters.

1kg PORTER HOUSE. 39.75 PER PERSON

18oz CHATEAUBRIAND 39.50 PER PERSON

Add a sauce: +3 each

Bernaise, Diane, Peppercorn

Add a sides: +2 each

Blue Cheese Bon Bon, Garlic mushrooms, Balsamic tomato, Lyonnaise onion, Egg,

ALLERGIES

Please notify us of any allergies or dietary requirements.

(N) Contains Nuts. (V) Vegetarian. (VE) Vegan. (GF) Non Gluten containing ingredients. (DF) Dairy Free (GFO) Gluten Free on request (DFO) Dairy Free on request.

Please note we cannot guarantee an environment completely free from allergens.

SERVICE

A discretionary 10% service charge added to the bill. This charge is shared equally between the whole team. All prices are in £ and inclusive of VAT as required.