
DINNER MENU

£42.00 per person

Selection of Breads

Amuse Bouche

▼ EXPLORE BY THE POUR WITHOUT PULLING THE CORK
The Coravin™ System allows us to pour wine without disturbing the natural ageing process by keeping the cork in the bottle. Look out for the Coravin logo for wine and food pairings all served as a 125ml measure.

Cardamom Glazed Pork Belly

crackling, caramelised cauliflower, apple

▼ Cote-du-Rhone Belleruche, Chapoutier France, 2015
5.75

Salmon Cooked in Lime Oil

sweet and sour celeriac, cucumber puree, horseradish

Devonshire Crab Salad

coriander emulsion, lemongrass, coconut, leeks in ginger vinaigrette

▼ Sancerre Domaine Michel Girard, France, 2015
6.75

Crispy Duck Egg Yolk

baby spinach, red wine gel, shallots, tarragon vinaigrette, crisp parsnip

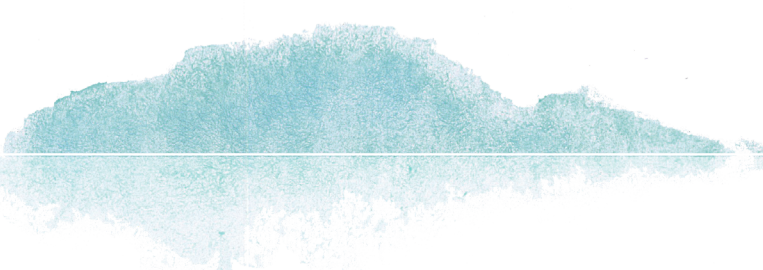
Veloute of Jerusalem Artichokes

chicken wings, pancetta, smoked garlic

▼ Louis Roederer Brut Premier NV Champagne, France
11.00

Soup of the Day

Allergen Information - we really want you to enjoy your meal with us -
if you'd like information about ingredients in any dish, please ask and we'll happily provide it



MAIN COURSE

30 Day Aged Rump of British Beef

bone marrow, roast garlic, parmesan tuile, shallots,
peppercorn sauce, anna potato

▼ Chateau de Pez, France 2014

11.95

Breast of Barbury Duck

red cabbage, piccolo parsnip, broccoli, fondant potato,
port sauce, juniper berry

▼ Amarone della Valpolicella Classico Italy 2013

9.25

Poached Hake Fillet

squid ink, salsify, buttered leeks, parisienne potato,
aubergine crisp

▼ Pouilly Fuisse Domaine Troulet France 2015

7.70

Breast of Guinea Fowl

leg croquette, prosciutto, kale, beetroot,
white onion puree, oat crumble

▼ Chateau des Laurets, Puisseguin St Emilion, Benjamin de Rothschild, France 2012

8.25

Slow Cooked Portobello Mushroom

caramelised celeriac, sherry vinegar pearls,
blue cheese, crisp polenta

SIDE ORDERS

ALL PRICED AT £3.75 EACH

Buttered Kale

Baby Potatoes

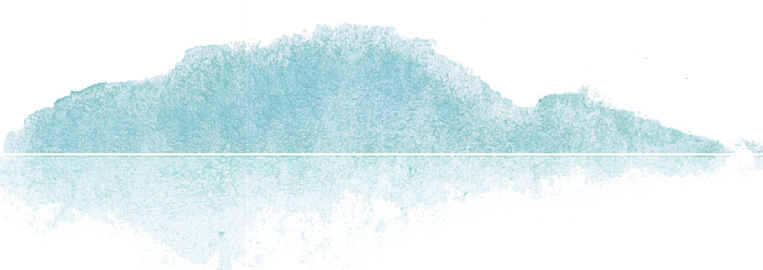
thyme butter

Fine Beans

pine nuts

Glazed Carrots

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TO FINISH

"Carrot Cake"

carrot pearls, raisin veil, cream cheese foam,
candied walnut

Chocolate Orb

salted caramel, blood orange curd, hazelnut crumb,
aerated dark chocolate

Coconut Panna Cotta

charred pineapple, sesame, rum soaked brioche,
pina colada sauce

Banana & Maple Rice Pudding

peanut butter mousse, caramel popcorn,
caramelised white chocolate

"Apple"

poached apple, caramelised apple puree, apple pearls, pickled apple,
flaming apple sorbet, sorrel

Chef's Cheese Selection

blacksticks blue, wensleydale, ribblesdale sheeps cheese, kidderton ash,
quince jelly, celery, chutney, grapes, selection of crisp breads

Croft Vintage Port 1982 50ml

9.00

Fonseca Vintage Port 1985 50ml

14.50

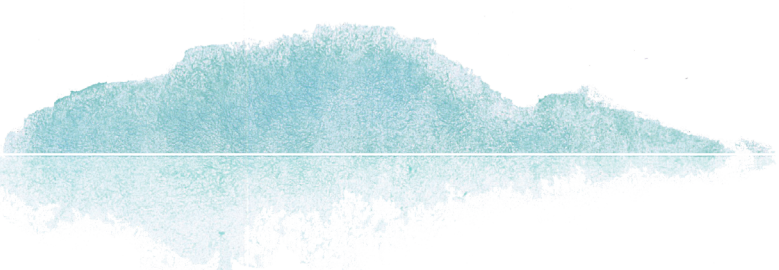
DESSERT WINE IS AVAILABLE TO ACCOMPANY YOUR FINAL COURSE

Château Loupiac Gaudiet, Loupiac - France 2011

A beautiful gold colour with notes of passion fruit, dry apricots and honey.
The taste is a delicious combination of crisp and fresh fruit.

6.90 per 125ml glass or 20.50 half bottle

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DRINKS

Taylor's of Harrogate tea

English breakfast
Earl grey
Darjeeling
Sweet rhubarb
Peppermint
Delicate green
Decaffeinated breakfast
Blackberry and raspberry
all at 4.30

Prestigioso Café smooth and sophisticated, Brazilian single origin 100% Arabica bean coffee

Cappuccino
Americano
Double espresso
Latté
Flat white
4.30

Espresso or Cortado

3.50

Coffee liqueur

Tia Maria
Cointreau
Baileys
Courvoisier
Irish whiskey
6.70

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