

Dinner Menu

Aperitif ~ Kir Royale £8.95

“Yorkshire Fizz”, Westow Vineyard, Yorkshire Wolds, Brut or Rose £8.95 125ml/£50.00 bottle

Complimentary bread & butter

STARTERS

Burrata cheese, caramelised blood oranges, parmesan crisp, pomegranate & lemon oil
Feudo Arancio Grillo, Sicily, Italy £7.25 175ml

Warm pork & haggis sausage roll, cider apple puree
Morande Pionero Chardonnay Reserva, Casablanca, Chile £7.25 175ml

Seared scallops, smoked salmon, pickled cucumber, watermelon, buttermilk & herb dressing
Paparuda Freteasca Regala, Romania £7.95 175ml

MAIN COURSES

Fillet of chunky cod, orzo pasta ‘risotto’ of natural smoked haddock, prawns & slow roast tomatoes
Picpoul de Pinet St Clair, Luvignac, France £8.50 175ml

Slow roast beef sirloin, wild mushrooms, roast baby onions, spinach, parmesan & truffle chips,
red wine sauce
Appassimento, Puglia, Italy £8.95 175ml

DESSERTS

Vanilla crème brulee
Buitenverwachting Muscat, South Africa £6.95 75ml

White chocolate pannacotta, new season rhubarb & rhubarb sorbet
Monsoon Valley Chenin Blanc, Thailand £7.95 75ml

Artisan Gorgonzola cheese, biscuits & chutney
Ferreira Port, Portugal £5.95 100ml or Grahams 10 year Tawny Port, Portugal £11.00 100ml

Two courses £45.00 Three courses £55.00

Service not included

Digestifs ~ Dartmouth Navy strength gin 57%, Calancombe Est, Devon £6.50
Black Cardamom Botanical Vodka 40%, Cooper King Distillery, Sutton on the Forest, N. Yorkshire £4.50
We recommend serving the digestif neat to really appreciate their true flavours

Please read the menu carefully and inform us of any serious allergies prior to ordering
Due to the nature of our food, we cannot adapt to a completely lactose free menu
Please be understanding during busy periods of any short waiting times. Richard is working alone in the kitchen and all your food is cooked fresh to order
All prices inclusive of 20% VAT

MICHELIN 2025

