



DINNER MENU

38.00 per person

Tuesday to Saturday 7pm to 9.30pm

OPTIONAL PRE-DINNER SNACKS

(£4 per person supplement)

Mussel, asparagus and wild garlic tart

Jersey royal potato, quail egg, burnt leek, lovage

APPETISERS

Burnt flour sourdough

Burnt butter

Seasonal Surprise Taster

STARTERS

Yorkshire asparagus

Confit yolk, radish, wild garlic

Yorkshire duck breast

Yorkshire apricot, buckwheat, sorrel

Cured trout

Burnt leek, apple, nasturtium

Pig's cheek

Onion, chive, mushroom

MAIN COURSES

(Each dish served in two parts)

Dales lamb rump

Sheep's milk barley, asparagus, wild garlic

Set sheep's milk, lamb shoulder, wild garlic

North sea plaice

Herb porridge, pigs head, broccoli

Mussels, herb butter, seaweed, crackling

Herb fed chicken

Smoked potato, gem lettuce, wild mushroom

Liver parfait, pickle mushroom, toast

Roasted cauliflower

Mushroom, yeast, chive, tun worth cheese

curried cauliflower fritter, mushroom ketchup

DESSERTS

White chocolate and thyme tart

Green rhubarb sorbet

English strawberries

Violet and nasturtium

Baked blumin white cheese

Sourdough cracker, Yorkshire honey, apple

Pine ice cream

Yorkshire parkin, wood sorrel