



Simple Yorkshire Cooking with a Taste of the Countryside

**Winter Group Menu Available until 31st January 2018
£35 per Head (5 choices per Course)**

Starters:

Coarse Terrine of Yorkshire Game with Drunken Prunes,
Smoked Bacon & Pistachio, Yorkshire Brack, Damson 'Jam'

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A Brace of Traditional Yorkshire Puddings with Ale & Onion Gravy V

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Posh Prawn Cocktail with Oak-smoked Salmon, Green Pea Purée,
Marinated Tomatoes, Bloody Mary Sorbet

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Curried Butternut Squash Soup with Toasted Pumpkin Seeds,
Onion Bhajis & Tandoori Mayonnaise V

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Ceps in the City... Pan-fried Wild Mushrooms,
Truffle & Tarragon Cream, Toasted English Muffin V

Mains:

Fillet of Seabass with Hodgson's Natural Smoked Haddock 'Chowder',
Heritage Potatoes, Marsh Samphire & Caper Cream

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Risotto of Local Estate Partridge with Braised Chestnuts,
Wilted Curly Kale, Smoked Wensleydale & Truffle Oil

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Tortellini of Spiced Squash, Cavolo Nero Italian Black Cabbage,
Yorkshire Blue, Toasted Pinenuts V

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A Little 'Pan Haggerty' Potato Cake,
Charred Baby Leeks, Roots, Pods & Leaves...V

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'10oz' Rib Eye Steak, Horseradish Butter,
Blue Wensleydale & Pickled Onion Salad, Salted Skinny Fries,
Bloody Mary Ketchup (**£10 Supplement**)

Puddings:

Steamed Sticky Date Pudding, Muscovado Sauce &
Cinder Toffee Ice Cream V

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York Coffee Emporium & Dark Chocolate Tiramisu V

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Nutmeg-spiced Apple & Wensleydale Goats Curd
'Upside Down' Cheesecake, Ginger Parkin Crumb

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Forgotten Fruit Eton Mess with Blackberries,
Pears & Cinnamon Chantilly V

☆
A Selection of Cheeses from God's Own Country
& Slightly Further Afield...Fruit Chutney,
Celery & Botham's Yorkshire Brack V

Available to all guests, with no minimum party size requirements. A discretionary 12.5% service charge will be added to tables of 8 or more, 100% of which will be distributed equitably amongst the staff.