

## EVENING A LA CARTE MENU



### > TO BEGIN...

**Split Pea Soup & Foraged Wild Mint** chive oil, crème fraiche, ciabatta (gf) (v) (ve available)... **6**

**The Yorkshire Whole Hog** cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple chutney... **8**

**Seared King Scallops & Crispy Chicken Skin** cauliflower puree, Granny Smith slices, salsa verde (gf)... **11**

**Beetroot and Chickpea Bombe** raw and preserved seasonal vegetables, seeds, grains pomegranate (ve)... **7**

**Braised Ham Hock Terrine** piccalilli, pickled spring vegetables, toasted sourdough (gf available)... **8**

**Goat's Cheese Croquettes** purple beetroot salad, pomegranate (v)... **7**

### > MAIN COURSE...

**Whitby, Staithes, & Bridlington Crab Thermidor** posh chips, garden patch vegetables (gf available)... **22**

**Yorkshire Roast Rump of Lamb** garlic & thyme fondant potato, crispy Jerusalem artichoke, young leeks, grelote onions, veal jus (gf)... **24**

**Corn-fed Chicken Supreme** white bean cassoulet, whole grain mustard, smoked lardons, alliums wild herbs... **17**

**Pan Fried Fillet of Seabass** lobster bisque with a fricassee of garden peas, samphire, baby gem, silver skin onions, smoked pancetta (gf)... **20**

**Swains Family Butchers' Rump Steak** homemade chips, Yorkshire beer battered onion rings, grilled flat mushrooms, roast tomato (gf available)... **22**  
choice of sauce blue cheese, brandy peppercorn, red wine, béarnaise... **2**

**Spicy Cauliflower Buffalo Wings** marinated in oat milk for 24 hours, mint pea fritter, wasabi lime mayo, home-made chips, pea shoot salad (ve)... **15**

**Grilled Halloumi** marinated vegetable board, smoked paprika guacamole, cracked black pepper crème fraiche, hand cut chips and a Forest salad (v)... **14**

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### > SIDES...

**Homemade Yorkshire Pudding** with a jug of proper gravy (v)... 3

**Posh Chips** our delicious chips, topped with crispy Parma ham, grated egg truffle oil, Parmesan (gf)... 6

**Chef's Hand Cut Chips** (v, gf)... 4

**Baked Cauliflower Fountains** Gold cheese sauce (v)... 4

**Buttered New Potatoes** (gf)... 4

**Beer Battered Onion Rings** (v, gf)... 3

**Forest Salad Bowl** baby gem, radish, carrots, toasted pumpkin seeds, maple dressing (ve)... 3

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### > GREAT BRITISH PUDDINGS...

**Fruits of the Forest Parfait** Sicilian lemon sorbet, side oven granola, crème de framboise... 7

**54% Dark Chocolate Delice** salted caramel, peanut butter ice cream, cocoa nib tuile... 8

**Buttermilk Panna Cotta** 'Makins of Yorkshire' Strawberries, honeycomb, blanched hazelnut and garden mint... 6

**Sticky Toffee Pudding** Muscovado & Kirsch cherry toffee sauce, Madagascan vanilla ice-cream... 6

**Chocolate Orange Fondant** piping hot with fresh raspberry and mascarpone (please allow extra time to bake & rest – the pudding we mean!)... 8

**Cheese Board** a selection of local & French cheeses, suitably garnished... 9

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### > TO FINISH...

Coffee 3.5

Pot of Yorkshire Tea 3

Taylor's of Harrogate Tea 3

Hebden Teas Loose Leaf Teas 3.5

Real Hot Chocolate 3.5

Boozy Hot Chocolate 7

Espresso Martini 9

Liqueur Coffee 7

Remy Martin

Cointreau

Disaronno

Tia Maria

Baileys Irish Cream

*If you have an allergy, or any questions about the menu, please ask a member of staff.*