

EVENING A LA CARTE MENU



> TO BEGIN...

Game and Pearl Barley Broth with toasted ciabatta and salted butter ...7

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

Posh Prawn Cocktail king prawns, cray fish tail, queeny scallops, Gem lettuce, Marie Rose dressing (gf)... 11

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

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

Whole Baked Tunworth studded with garlic, rosemary, red onion marmalade, ciabatta (v)... 10

> MAIN COURSE...

Castle Howard Pheasant and Partridge Shepherds Pie cheddar mash, seasonal vegetables... 19

Slow Cooked Tranche of Cured Belly Pork hamhock croquette, Heaven & Earth mash potato, braised fennel and cider jus... 16

Loin of Yorkshire Lamb garlic & thyme fondant potato, crispy Jerusalem artichoke, young leeks, grelot onions, veal jus (gf)... 24

Corn-fed Chicken Supreme forest mushrooms, alliums, dauphinoise potato, Madera and tarragon sauce (gf)... 17

Cross of York Catch of the Day ask for todays special... **Market Price**

Swains Family Butchers' Rump Steak homemade chips, 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)... 15

Roasted Red Pepper "Yorkshire Pasta Company" Fusilli buttered spinach, freshly grated nutmeg, char grilled courgette, artichoke, basil pesto (v)(ve available)... 13

EVENING A LA CARTE MENU



> 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

Grilled Halloumi (v, gf)... 5

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

Buttered New Potatoes (gf)... 4

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

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

> GREAT BRITISH PUDDINGS...

Roasted Apple and Fruits of the Forest Crumble with vanilla ice cream or custard (gf)... 7

Smoked Maple and Pear Panna Cotta pear, walnut, popcorn...7

Sticky Toffee Pudding Muscovado & Kirsch cherry toffee sauce, Madagascan vanilla ice-cream... 7

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

Biscoff Martini crème de cacao, vodka, plenty of Biscoff spread, Biscoff crumb rim... 9

Apple Crumble served in a jam jar with Baileys, gin, apple juice & gingerbread and cinnamon, topped with cream and a Biscoff crumb... 8

> 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.