

## EVENING A LA CARTE MENU



### > TO BEGIN...

**Winter Celeriac Soup** stilton, walnut, chive oil, salted butter ciabatta (v) (gf available)... 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

**Potted Chicken Liver Parfait** blackberry and walnut crumb, toasted sourdough (gf available)... 8

**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...

**Scarborough Fair Moules Marinière** parsley, sage, rosemary and thyme cream, skinny fries, ciabatta (gf available)... 22

**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)... 14

**Roasted Red Pepper "Yorkshire Pasta Company" Fusilli** buttered spinach, freshly grated nutmeg, char grilled courgette, artichoke, basil pesto (v)(ve available)... 12

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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

**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...

**Roasted Apple and Fruits of the Forest Crumble** with vanilla ice cream or custard... 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

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

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### > TO FINISH...

Coffee 3.5

Pot of Yorkshire Tea 3

Taylors 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.*