

EVENING A LA CARTE MENU



> TO BEGIN...

Roasted Celeriac & Stilton Soup caramelized apple, hazelnut (v) (ve available)... £6.50

The Yorkshire Whole Hog slow cooked cider pork cake, black pudding, belly pork, apple, cinnamon compote, light & crispy pork crackling... £7.50

Goat's Cheese Croquettes purple beetroot salad, pomegranate (v) (ve available with vegan cheese)... £6.75

King Scallops & King Prawns celeriac puree, crispy pancetta, Bramley apple, watercress (gf)... £9.95

Beetroot & Chick Pea Bombe with Goey Vegan Cheese Centre cherry tomatoes, wild mushrooms, crispy seeds, pea shoots, beetroot powder (ve)... £6.50

Cider Braised Pork Cheeks golden raisin, parsnip, caper & white truffle dressing (gf)... £7.25

> MAIN COURSE...

Rack of Local Lamb from Swains Family Butchers rosti potato cake, spinach, honey roast lemony carrots, red wine jus... £21.50

Sea Bass Fillet from Cross of York Fishmonger spiced butternut squash, pumpkin seeds, fennel, bisque (gf available)... £19.00

Roasted Crown of Norfolk Turkey goose fat roast potatoes, honey glazed roots, chestnut Brussel sprouts, fountains gold cauliflower cheese, pigs in blankets, apricot and sage stuffing, rosemary jus (gf available)... £16.50

Vegan Caramelized Celeriac Steak rosemary roasted potatoes, maple glazed roots, chestnut Brussel sprouts, apricot & sage stuffing, candied walnuts (ve, gf)... £14.50

Whitby, Staithes, & Bridlington Crab Thermidor posh chips, garden patch vegetables... £19.50

Swains Family Butchers' Rump Steak homemade chips, Yorkshire beer battered onion rings, grilled flat mushrooms, roast tomato - plus your choice of sauce; blue cheese, brandy peppercorn, or red wine (gf available)... £22.50

Roasted Red Pepper "Yorkshire Pasta Company" Fusilli buttered spinach, freshly grated nutmeg, char grilled courgette, artichoke, basil pesto (v)... £10.50

Treacle Glazed Belly Pork smoked mash potatoes, choucroute, turnip, thyme roasted Bramley apple, cider jus... £16.75

EVENING A LA CARTE MENU



> SIDES...

Homemade Yorkshire Pudding with a jug of proper gravy (v)... £3.00

Posh Chips our delicious chips, topped with crispy Parma ham, grated egg, truffle oil, Parmesan (gf)... £5.95

Chef's Hand Cut Chips... (v, gf) £3.50

Baked Cauliflower Fountains Gold cheese sauce (v)... £3.25

Sprouts chestnuts and brown butter (v, gf)... £3.25

Beer Battered Onion Rings... £3.00

Forest Salad Bowl baby gem, radish, carrots, toasted pumpkin seeds, maple dressing (ve)... £3.00

Goose Fat Roast Potatoes (gf)... £4.25

> GREAT BRITISH PUDDINGS...

Chocolate Orange Fondant piping hot with caramelised bananas (please allow extra time to bake & rest – the pudding we mean!)... £7.75

Black Forest Crème Brûlée shortbread leaves... £6.50

Traditional Christmas Pudding winter berries, brandy sauce (ve available)... £6.75

Back To School Tasters Carolyn's homemade spotted dick, sticky toffee pudding, treacle sponge, with rib tickling custard & vanilla ice cream... £6.75

Apple & Blackberry Crumble nutmeg & vanilla custard (gf available)... £6.00

Cheese Board a selection of local and French cheeses, suitably garnished... £9.00

> TO FINISH...

Coffee £3.00

Pot of Yorkshire Tea £3.00

Taylor's of Harrogate Tea £3.00

Hebden Teas Loose Leaf Teas £3.50

Real Hot Chocolate £3.50

Boozy Hot Chocolate £6.50

Espresso Martini £7.50

Liqueur Coffee £6.50

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.