

Spring Sunday Menus



To Start

Soup... 'Potage' of Yellow Split Pea and Roasted Hazelnut,
Smoked Bacon Ice Cream, Iberico and Oglesfield 'Toastie' £12

Wine suggestion: Rioja Blanco Crianza, 2020, de Tomares, £8.40/125ml, £11.80/175ml or £16.80/250ml

Scallop... Roasted Hand-dived Isle of Mull Scallop, Sesame Prawn 'Muffin',
Robin Hoods' Bay Seaweed Dashi, Yorkshire Rhubarb, Three Corner Leek £28

Wine suggestion: Parcela Cândido, 2019, L Pato, Portugal £16.50/125ml, £23.10/175ml or £33/250ml

Duck... Potted Thirkleby Duck, Black Cherry Ketchup, Malt Loaf, Black Treacle Walnuts,
Spring Shoots £17.50

Wine suggestion: Pinot Noir, 2022, Payten & Jones £11.90/125ml, £16.70/175ml or £23.80/250ml

Raviolo... Sticky Braised Ox-cheek with Yorkshire Blue Cheese Raviolo,
Marmite-pickled Radish and Lindisfarne Oyster Velouté, Horseradish £18.50

Wine suggestion Château Macquin, 2022, Bordeaux, France £9.70/125ml, £13.60/175ml or £19.40/250ml

'BPF'... Grilled Black Pudding and Pan-fried Foie Gras with
Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction £20

Wine suggestion: Moulin Touchais 1984 Coteaux Du Layon £19/100ml

Mains

Chicken... Ballotine of Local Reared 'Poussin' Chicken, Braised Baby Gem,
Garden Lovage, French-style Peas £26

Wine suggestion: Babiana, 2023, Vondeling, South Africa £10/125ml, £14/175ml or £20/250ml

Cod... Roasted Sea Salt-cured Skrei Cod, Cep Mushroom Purée,
North Sea Lobster, Monk's Beard, Sauce Diplomat £38

Wine suggestion: Pinot Gris Grand Cru, 2019, Alsace, £20.90/125ml, £29.20/175ml or £41.70/250ml

Sunday Roasts *all served with Complementary Duck Fat Roast Potatoes and Seasonal Vegetables*

Beef... Roast Sirloin of Marwood's Village Reared Beef (m/r) with Yorkshire Pudding, Garden Savoy
Cabbage, Forcemeat and Blackened Carrot, Fresh Horseradish with Black Sheep Ale Gravy £30

*Wine suggestion: 'O Chefe Sedento', Howard's Folly 2021, Portugal
£8/125ml, £11.20/175ml, £16/250ml*

Pork... Roasted Loin of Pork with a Walnut and Sultana Sausage Roll, Charred Baby Leek,
Yorkshire Rhubarb and Apple Compôte, Spiced Cider Juices £24

Wine suggestion: Riesling, Solitar, 2023, Mosel, Germany £7.40/125ml, £10.40/175ml or £14.80/250ml

Lamb... Roasted Rump of Ryedale Reared Lamb with Village Wild Garlic Mash,
Caramelised Onion Purée and Burgundy-style Sauce £26

Wine suggestion: Rosso No. 1, 17/20/21, IGT, Tuscany £13.40/125ml, £18.70/175ml or £26.70/250ml

Fancy an Upgrade on your Roast...?

Yorkshire Pudding Royale with Pan-fried Foie Gras, Black Spring Truffle,
Sweet Onion and Roasting Juices £18

Puddings & Cheese

Soufflé... Baked Banana Soufflé, Libations Double Aged Golden Rum Syrup and Pontefract Cake Ice Cream V £14.50 (Cooked to order - please allow 15 minutes)

Wine suggestion: **Beerenauslese**, 2023, Domane Wachau, Terrassen, Austria £15/75ml

Gariguettes... Madagascan Vanilla-poached Gariguettes Strawberries with Whipped Triple Cream, Brandy Snap, Wild Strawberry Sorbet and Chilled Strawberry 'Tea' V £13.50

Wine suggestion: **Sauternes**, 2018, Château Sigalas Ribaud, France £11.30/75ml

'Bounty Bar'... Libations Double-aged Golden Rum Syrup, Coconut and Satilia Noire 62% Bitter Chocolate, Espresso Ice Cream and Salted Caramel V £14

Wine suggestion: **Recioto di Soave DCG**, 2022, Veneto, Italy £13.60/75ml

Tarte... Force Grown Yorkshire Rhubarb and Orchard Apple Crumble Tarte, Stem Ginger 'Custard' and Rhubarb Sorbet V £12

Wine suggestion: **Recioto di Soave DCG**, 2022, Veneto, Italy £13.60/75ml

Selection of Ice Creams, Frozen Yoghurt and Sorbet £8.50/3 scoops, choose from:
Espresso Ice Cream '99'

Wild Strawberry Sorbet with Brandy Snap Scoll

Pontefract Ice Cream, Orchard Apple 'Pearls'

Wine suggestion (depending upon individual selection): **Graham's Tawny**, 10 Year Old Port £12.50/75ml
or **Pedro Ximénez**, El Candado, Valdespino, Spain £10.40/75ml

Savoury Pudding

'Magnum'... Jerusalem Artichoke 'Magnum' with Harome Bees' Truffle Honey, Medjool Date and Salted Cracked Hazelnut, 35% Cacao Waima 'Cremeux' V £12

Wine suggestion: **Goldschatz Trockenbeerenauslese**, NV, Oliver Zeter, Pfalz, Germany £16.40/75ml

Cheese Course

All our Cheese Trolley selections are served with

Grape 'n' Raisin Chutney, Bitter Herb Salad, Warm Digestives

~ A Choice of Three Cheeses £16

~ A Choice of Four Cheeses £18

~ A Choice of Five Cheeses £20

~ A Choice of Six Cheeses £22

We recommend a glass of port to accompany our Cheese Course:

Graham's Tawny Port, 10 year old £12.50/75ml

Complex nutty aromas combined with hints on honey and fig

Churchill's LBV, 2019 £20.50/75ml

Smooth and complex with juicy flavours of wild berries and black chocolate.

Churchill's, 30 year old £31/75ml

Aromas of dried fruits and honey. Explosive taste with hints of orange jam and a persistent finish

Churchill's Vintage, 199 £34/75ml

Well-balanced, fresh 'Vintage' with aromas of herbs and pine essence

Spring Vegetarian Sunday Menu



To Start

Broth...

Ryedale Foraged Woodland Mushrooms with Madeira Jelly,
Charred Grelots and Seasonal Pickings, Winter Shoots Taco, Embers 'Slaw £12

*Wine suggestion: **Saumur Rouge**, Les Clos, 2018, Château Fouquet, France
£15/125ml, £21/175ml or £30/250ml*

Risotto... of Spilman's Asparagus with Yorkshire Blue Cheese,
Salted Hazelnuts and Crispy Garden Kale £17

*Wine suggestion: **Parcela Cândido**, 2019, Luis Pato, Bairrada, Portugal
£16.50/125ml, £23.10/175ml or £33/250ml*

Cauliflower 'Reworked'... 'Lasagne Bolognese', Spring Truffle,
Moorland Tomme, Wild Garlic Sourdough 'Loaf' £17

*Wine suggestion: **Rosso No 1**, 17|20|21, Coste del Vivo, IGT, Toscana, Italy
£13.40/125ml, £18.70/175ml or £26.70/250ml **Ve***

Mains

Yorkshire Roast...

Chestnut Mushroom and Beetroot 'Roast' served with

Rapeseed and Garden Herb Roast Potatoes,

Mixed Seasonal Vegetables and Root Vegetable Gravy £25

*Wine suggestion: 'O **Chefe Sedento**', Howard's Folly 2021, Portugal
£8/125ml, £11.20/175ml, £16/250ml*

Cheese Soufflé...

Twice Baked Dale End Cheddar Soufflé with House Pickle, Hedgerow Shoots,

Warm Celery Juices £22

*Wine suggestion: **Pinot Gris Grand Cru**, 2019, Rosacker, Mittnacht, Alsace, France
£20.90/125ml, £29.90/175ml or £41.70/250ml*

Celeriac...

Poached and Roasted Garden Celeriac with Salt 'n' Pepper Cauliflower, Mushroom,

Roasted Yeast, Orchard Apple 'Tea' £21

*Wine suggestion: **Pinot Noir**, 2022, Payten & Jones, Yarra Valley, Australia
£11.90/125ml, £16.70/175ml or £23.80/250ml*

Additional Sides

Salted Skinny Chips V £8 'Fat' Chips, Seaweed, Home-brewed Vinegar V £8

24 Month Aged Comté Aligot £8 Add Spring Truffle V to any dish £10 per gram

Spring Herb Salad V £7

Mixed Seasonal Vegetables V £7

Puddings & Cheese

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Sunday Lunch Table d'Hôte

Served 12-6pm

For the whole table only.

Please note no allergens can be accommodated or alterations made to this menu

Bread...with our compliments

Sourdough and Salted Breadsticks with Whipped House Butter, Smoked Cods' Roe

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Soup...

Cream of White Onion and Spilman's Asparagus Soup with Ewes' Curd, Charred and Pickled Silverskins

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Crab...

Tartlet of Whitby Crab and Avocado with Bitter Hedgerow Herbs, Walnut and Oyster Ice Cream

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Lamb...

Roasted Cutlet of Yorkshire Reared Lamb with Pressed Wild Garlic Pommes Anna, Homemade Haggis and Bone Gravy, Yorkshire Salad

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Panna Cotta...

Madagascan Vanilla and Libations Rum Panna Cotta, Tomlinson's Yorkshire Force Grown Rhubarb, Poached, Juice and Frozen

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Coffee or Speciality Tea...

from our extensive selection served with Petits Fours  
£55 per person