



Amuse-Bouche

Rabbit & Eel Ballontine

watercress emulsion, parfait on toast

Pan Seared Scallops

pork & black pudding terrine, artichoke purée

North East Coast Hay Smoked Mackerel

anchovy relish, lemon salad

Ribblesdale Goats Cheese Mousse

Valum farm beetroot variations, toasted seeds

Carpaccio of Beef

homemade corned beef, peach & Oxo textures

Holme Farm Venison

spiced cabbage, violet potato, red wine salsify

Reg's Duck Breast

truffled duck egg, cannelloni of duck leg, hot smoked consommé

Roast & Confit Swaledale Lamb

escabeche of vegetables, white onion purée, goats curd

Heart of Palm

Horseradish royal and Marmite broth

North Sea Stone bass

razor clams, brown crab emulsion, sea garnish

Pre-Dessert

Lemon Tart

fennel pollen ice cream, olive oil jelly

Spiced Dark Chocolate Delice

mulled cranberries, crème fraîche ice-cream

Coconut Pannacotta

Talisker gel, mango, fresh coconut, whiskey glass

Pistachio Cake

goats cheese mousse, blackberry sorbet, pistachio anglaise

Apple Tart

cinnamon ice-cream, toffee apple

Cheese Board

chef's selection of cheeses

£39.00