

NO.



YORK

Breakfast

A lovingly prepared selection of British-produce-inspired eats to help make you ready to dive into your day.

Start with tea or coffee plus freshly squeezed orange or cloudy apple juice

Going continental

Cured meats, cheese and freshly baked bread

Homemade granola, local yoghurt and berry compote

A selection of cereals

Homemade Yorkshire apple 'Bircher'

A selection of home-baked pastries and toast

A trio of melon

Porridge with North York Moors honey or brown sugar

Going cooked

Full Yorkshire breakfast of eggs, Lishman's sausage and bacon, grilled tomato, black pudding, flat mushroom and baked beans

Veggie breakfast of grilled tomato, mushrooms, baked beans, hash brown and a proper veggie sausage

No.1 Smoked haddock and spinach omelette

Eggs your way (*Benedict, Florentine or Royale*)

French toast with Lishman's treacle-cured bacon and syrup

Wild mushrooms on toast with caramelised onion puree

GuestHouse sausage, egg and bacon bap
(*or however you want your bap to be*)

19.5 PER PERSON

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Lunch Menu

A little or a lot

Soup and a cheese scone **8**

The Yorkshire Plate - ham, venison, halloumi,
feta and a proper pork pie **29.5**

The Veggie Plate - olives, tomatoes, dressed salad,
butternut squash and roasted aubergines **29.5**

GuestHouse's prawn cocktail **20**

GuestHouse's burger **16**

Chicken Caesar salad, sourdough croutons,
anchovies and parmesan **13**

Sustainably sourced fish with chips and mushy peas **18**

Braised beef baguette, rocket and horseradish **14**

Fountains Abbey cheese souffle **18**

Sweet Stuff

Yorkshire curd tart with Tomlinson's of
Pudsey rhubarb and clotted cream **8**

Chocolate fondant **8**

Selection of Yorkshire cheeses with Grandma Wild's crackers **11**

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The Main Menu

We source the best seasonal ingredients local lands have to offer and use their incredible flavours to conjure the unforgettable deliciousness of great British escapes.

Nibbles

Pheasant kiev's with a zesty mayo **5**

Pig cheek chips with piccalilli sauce **5**

Spiced cashews **3**

Tempura okra with curry sauce **4**

Nocellara olives **3**

Fish, chips and pickled onion **4**

Starters

Braised duck leg, plums and really great toast **9**

Salt-baked beetroot with local 'Yellisons' goat's cheese **8**

Deep sea halibut gravadlax with Pickering watercress **8**

Mussels with Yorkshire cider and sourdough
(can also be ordered as a main) **8 / 15**

Steak tartare (for 1 or 2) **15 / 28**

GuestHouse's prawn cocktail to share **20**

Mains

Scarborough Woof, peas and pak choi **19**

Cutlet of venison, soft polenta and foraged fungi **19**

Fountains Abbey cheese souffle with a walnut,
celery and pomegranate salad (v) **18**

Lishman's bavette steak with a traditional grilled garnish **18**

GuestHouse's shepherd's pie **16**

Root vegetable package and nori seaweed (vg) **16**

Canoe-boned whole seabass stuffed with goodness (for 2) **24**

Lishman's Hereford Angus cross rib of beef (for 2) **60**

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The Main Menu

We source the best seasonal ingredients local lands have to offer and use their incredible flavours to conjure the unforgettable deliciousness of great British escapes.

Sides

Roasted beetroot **3**

New potatoes **3.5**

Cabbage and bacon **3**

Just fries **3.5**

Warm winter vegetables **3**

Heritage tomatoes and onions **3.5**

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Desserts

No.1 Jaffa Cake
Andrew Thwaite Chocolatier's
moulded chocolate with
blood orange sorbet **8**

Yorkshire curd tart with
Tomlinson's of Pudsey rhubarb
and clotted cream **8**

GuestHouse's marmalade
Bread & Butter Pudding (*for 1 or 2*) **8 / 15**

Braeburn apple Kouign-Amann,
fig and mascarpone ice cream **8**

Passionfruit, mango and guava tea
panna cotta **8**

Selection of Yorkshire cheeses
with Grandma Wild's crackers **11**

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Sunday Lunch

Starters

Braised duck leg with plums and toast
Salt baked beetroot salad with Crowdie goat's cheese
Leek and potato soup with smoked haddock
Braised North Sea mussels cooked in
Yorkshire cider and fresh herbs

Mains

Roast sirloin of beef served traditionally with
Yorkshire pudding and roast potatoes
Roast turkey with stuffing, chipolatas wrapped in
pancetta, roast potatoes and gravy
Roast fillet of Scarborough Woof, buttered new
potatoes and tomato butter sauce
Fountains Abbey cheese souffle, candied walnut
and Braeburn apple salad

All mains are served with a selection of vegetables and cauliflower cheese

Sweet stuff

Marmalade Bread & Butter pudding (*perfect for sharing*)
Hot chocolate fondant with fig and mascarpone ice cream
Yorkshire curd tart and rhubarb with clotted cream
A selection of artisan Yorkshire cheeses with biscuits and chutney

2 COURSES 22 / 3 COURSES 28

CHILDREN UP TO AGE OF 12

2 COURSES 11 / 3 COURSES 14