

The Dining Room Menu

Snacks

Olives
Nocellara and Gordal Olives
3

Crab
Fennel Cracker – Brown Whitby Crab – Cucumber – Dill
3

Hummus
Hummus – Market Pickles
2

Starters

Tart
Parmesan, Spenwood and Onion Tart – Pickled Elderberries
8

Chicken
Pressed Slow Cooked Goosnargh Chicken – Smoked Cod Roe
Heritage Carrots – Roasted Chicken Skin
9

Soup
Wye Valley Asparagus Veloute – Hazelnuts
Wild Garlic and Cheese on Toast
10

Ox
Slow Grilled Glazed Galloway Ox Tongue – Beetroot – Buttermilk – Horseradish
9

Asparagus
Wye Valley Asparagus – Smoked Cod Roe – Purslane
10

Pork
Braised Free Range Hyton Farm Pig Head – Smoked Lincolnshire Eel
Granny Smiths
9

Smoked Salmon
John Ross Jr of Aberdeenshire Smoked Salmon – Pickled Cucumber
Buttermilk Bread
11

Trout
Hay Smoked Chalk Stream Trout – Sparl Brae Mussels – Kohlrabi – Dill
10

Mains

Lamb
Bishop Auckland Lamb – Turnip – Miso – Mint
24

Duck
Yorkshire Wolds Duck – Cep – Young Onions – Brasied Leek
26

Pork
Salt Aged Free Range Yorkshire Pork – Sweetheart Cabbage – Girolles – Apple
24

Day Boat Fish
Day Boat Fish – Sparl Brae Mussels – Wye Vale Asparagus – Cucumber – Dill
25

Hake
Grilled North Sea Hake Fillet – Braised Peas, Lettuce and Wild Garlic
23

Fregola
Braised Fregola – Wye Vale Asparagus – Peas – Wild Garlic
Winslade
19

Steaks

**45 Day Dry Aged Galloway Beef from Nook Farm in Grewelthorpe Grilled Over
Charcoal Embers, Served with Isle of Wight Heritage Tomato Salad
Please Ask for Today's Steak Selection**

Sides

Buttered Jersey Royals
4
Roasted Carrots with Orange and Star Anise
4
Broccoli Hollandaise
4

Buttered Seasonal Greens
4
Hand Cut Chips
4
Salad of Young Lettuces and Herbs
4

Sauces

Green Peppercorn
3

Red Wine
3

Desserts

Citrus
Bergamot Parfait – White Chocolate – Pink Grapefruit – Dried Milk
8

Chocolate
Single Plantation Madirofolo 65% Chocolate – Sea Buckthorn – Salted Caramel
9

Salted Caramel Custard Tart
Vanilla Caramel Apple – Hazelnuts – Cultured Cream
8

Rhubarb
Yorkshire Rhubarb – Brillat Savarin – Basil – Pistachio
8

Strawberries
Strawberry Tart and Sorbet – Vanilla Mousse – Aromatic Herbs
8

Cheese
British Artisanal Cheese – Fruit Loaf – Oat Cakes
12

“WE TAKE FOOD PROVENANCE VERY SERIOUSLY AND TAKE GREAT CARE TO ENSURE BOTH THE QUALITY AND THE SUSTAINABILITY OF OUR PRODUCE. WE SOURCE FROM REGIONAL FARMS AND SUPPLIERS, AND BUY OUR FISH FROM LOCAL SUSTAINABLE SOURCES.”

Damian Broom

HEAD CHEF