Sample Starters

Pressing of Yorkshire ham hock, garden apple chutney, young leaves
Smooth chicken liver pate, caramelised red onion chutney, freshly baked brioche
Devilled lamb kidneys, toasted sourdough, woodland mushroom & Madeira cream
Hendricks gin cured salmon, pickled cucumbers, radish textures
Roasted North Sea cod loin, chard, lightly spiced mussel chowder
Smoked haddock, poached egg, dill and mustard cream sauce
Crayfish & pea risotto, lemongrass essence, mange tout
Salt baked and pickled heritage beetroots, goats’ cheese, watercress salad
Glazed goats’ cheese, granny smith apple, celeriac remoulade, grain mustard mayo
Heritage tomato salad, smoked mozzarella, basil, balsamic, toasted pine kernels
Herb roasted wood pigeon, cauliflower, hazelnuts, pickled elderberries, game jus
Pressing of Ham hock, poussin & foie gras, truffle braised leeks, piccalilli
Tartar of Waterford farm salt aged beef, smoked bone marrow, onion textures
Carpaccio of Yorkshire venison, caper & raisin puree, pickled shallots, toasted pumpernickel
Smoked Yorkshire duck, duck liver pate, Yorkshire parkin, rhubarb textures
Tian of Whitby crab, lime crème fraiche, brown crab mayo, pea & pistachio, pink grapefruit
Salmon and dill tortellini, poached lobster, young spinach, shellfish bisque, Armagnac
King scallops, pork belly & black pudding, carrot & anise puree, coriander
Tartar of yellow fin tuna, soy, chilli & sesame dressing, spring onion, wasabi mayo, coriander
Twice baked Fountains gold cheese soufflé, young spinach, cream sauce, chives(v)
Artichoke salad, crisp hens’ egg, smoked almond, truffle dressing, bitter leaves(v)
Salad of Jersey royals, smoked shallot puree, pickle onions, lovage emulsion(v)

There are many more options available, these examples are to whet your appetite. Please contact me on 07787576892 to discuss further options.
Soups;

Traditional French onion, gruyere cheese, croutons, calvados(v)
Jerusalem artichoke velouté, woodland mushrooms, truffle(v)
Mushroom velouté, mushroom ketchup, beurre noisette croutons(v)
Pea & ham velouté, poached hens egg, truffle croque monsieur
Roasted vine ripened plum tomato, basil pesto, dried cherry tomatoes
Creamy leek & potato, roast potato, crisp leeks
Cream of white onion soup, parmesan & truffle oil

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