

# A la Carte Menu - Winter - Sample Menu

## First Course

### TROUT

Beetroot cured rainbow trout, watercress, cracked pepper bread and horseradish cream. ....£5.95

### HAM

Confit of ham hock, duck leg and rabbit terrine pressed with garden herbs; house made piccalilli and baby peashoots.  
.....£5.75

### PANNA COTTA

Roasted cobnut and squash panna cotta, crispy fried chestnut mushroom risotto and black olive salt.  
.....£5.25

### SOUP

White onion soup, toasted onion seed bread and black truffle oil.....£4.95

### PIGEON

Pan fried pigeon breast, quince and golden raisin marmalade; rocket leaves, pine nuts and crisp bacon .....£5.95

## Main Course

### VENISON

Pan fried venison haunch steak, baby white turnip, beetroot and toasted chestnuts .....£19.95

### COD

East Yorkshire coast cod, saffron fondant potato, braised lentils, coriander and smoked arctic char. ....£16.95

### PORK

Crisp belly pork, braised shoulder, pan fried loin, black pudding sausage, smoked garlic puree and Risby brussel sprouts.  
..... £17.95

### PARTRIDGE

Roast red legged partridge, butternut squash, red cabbage and apple salpicon.....£17.95

### BEEF

Pan fried Givendale beef sirloin, Charters ox tongue, pearl barley and root vegetable casserole. ....£18.95

### GOATS CHEESE

Grilled goats cheese, seed mustard and tarragon potato dumplings, marinated aubergine. ....£15.95

## Desserts

### SWEET LITTLE DELICACIES

A tour of this seasons desserts which include hot chocolate and hazelnut pudding, tangerine rapeseed cake, blackcurrant sorbet, lemon sabayon, basil ice cream and cranberry curd.. .....£7.50

### TANGERINE

Tangerine assiette .....£6.50

### CHOCOLATE

Hot chocolate and hazelnut pudding, chocolate and pear sorbet, honey tuille..... £6.50

### LEMON

Lemon sabayon, cranberry curd, pistachio ice cream and sweet orange pastry crisps. ....£5.95

### SORBET

A palette of refreshing vibrant sorbets with fruit coulis and little decorations. ....£5.95

### THE YORKSHIRE CHEESE SLATE

With Fat Betties, homemade oatcakes, Sheffield quince cheese, and Elizabeth Bothams Yorkshire Brack .....£6.50

Can be taken as a dessert, pre-dessert or after dessert

### To Finish

### COFFEE

Colombian coffee with fresh cream Tickton truffles.....£2.50

