

Summer - Dinner Menu

Aperitifs

Served to your table, 125ml glass of:
Champagne, Duval Leroy£6.50

Prosecco Rose, Rabosa£5.50

Fruit Cup, Carr House Farm apple &
elderflower£4.50

First Course

LOBSTER
Lobster ravioli, seared scallop, lemon ginger puree

RABBIT
Rabbit, peas and carrots

CRAB
Bridlington dressed crab, bisque jelly, charred potato
bread

GOATS CHEESE
Textures of tomato with goats' cheese

LEEK
Leek and truffle consomme, celeriac and crème
fraiche

PLOUGHMANS
House made pork pie, Wensleydale special reserve,
piccalilli and celery

Main Course

BEEF
Fillet of Givendale beef, smoked tongue, horseradish,
watercress and asparagus

DUCK
Pan fried duck breast, orange dressing, duck leg
'cracker'

LAMB
Roast loin of lamb, braised shoulder, cauliflower
cheese and buttered potato slices

PORK
Crisp belly, pan fried loin, Beverley cured ham and
nettle risotto

RIB EYE
Grilled beef steak, homemade chips, mushroom
ketchup and confit tomatoes

SEA TROUT
Pan fried sea trout supreme, beetroot, pink grapefruit
and fennel salad, vanilla mayonnaise

FISH PIE
East Yorkshire Coast 'fish pie', asparagus and broad
beans

RISOTTO
Portobello and oyster mushroom risotto, pearl barley
and grolot onion foam

Pre-Dessert Cheese Course

Served to your table, 125ml glass of:
A presentation of Yorkshire artisan cheeses ..£6.50

Desserts

STRAWBERRIES
East Yorkshire strawberries, iced vanilla cream,
marshmallow and passion fruit biscuit

PEACH
Poached peach, rice pudding, schnapps and lavender
honey

CHOCOLATE
Chocolate tart, cherry sherbet, brownie and white
chocolate powder

SORBET
A pallet of colours and little decorations

SWEET LITTLE DELICACIES *
A tour of our summer desserts which include
chocolate tart, poached peach, East Yorkshire
strawberries, rice pudding, raspberry sorbet and
vanilla pod ice cream

** £2.50 Supplement*

Beverley Tickton Grange works closely with
small specialist producers in the locality and
plays an active role in the development and
promotion of East Yorkshire artisan food.
A list of our principle suppliers is available
from your waiter.



To Finish

Your choice of coffees or leaf teas with handmade
truffles and sweetmeats£3.50

Coffees

MEDIUM ROAST
A vibrant, full flavour with a hint of spice
Mexican 100% Arabica beans

RICH ROAST
Dark and intense with a perfect spicy finish
Tanzanian, No.5

DECAFFEINATED
Smooth and rounded medium roast
Nigerian café direct fair-trade coffee

MACHU PICCHU – For the connoisseur
Scrumptious rich flavours of nuts and dark chocolate.
Peruvian organic coffee from Arabica beans

Teas

ASSAM
Rich, distinctive malty flavour
Brahmaputra Valley, North East India, finest Assam
tea

EARL GREY
Subtle, fragrant citrus flavours from oil of bergamot
The very best China black tea

GREEN TEA
Sharp, refreshing, pale
Made from whole green leaves, rich in antioxidants

PEPPERMINT
Clean, aromatic and refreshing

**3 Course Dinner
£30 per person**