

Summer - Lunch 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

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.

2 Courses£18.50 per person
3 Courses£22.50 per person

Pre-Dessert Cheese Course

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*

CHEESE
 The Yorkshire cheese slate and accompaniments

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

