

Sample Summer A la Carte Menu

First Course

TASTES OF EAST YORKSHIRE

An assiette of local produce which includes Rosedale Farm chicken liver parfait, grilled Lowna Dairy goats cheese, Bridlington dressed crab, Weel ham hock and Beverley seed mustard£7.50

CRAB

Bridlington dressed crab, cucumber salad, Bloody Mary vinaigrette and a small tarragon poppadom£5.95

HAM

Weel ham hock, Beverley seed mustard and parsley terrine, Seville orange and apricot relish£5.25

SOUP

A light tomato broth with pearls of sweetcorn, asparagus and saffron strands, black olive, basil and sundried tomato bread£4.95

PARFAIT

Rosedale Farm chicken liver parfait laced with port and Madeira, served with seeded bread sticks£5.75

TORTELLONI

Rowley Round goats cheese and home-dried tomato tortelloni, chilli, chives and crispy cheese tuile£5.75/£13.75*

ASPARAGUS

A light salad of asparagus spears, pickled walnuts and rapeseed truffle dressing, topped with a crisp fried hens egg£5.95/£15.95*

*Dishes marked with * can be ordered as a main course*

Main Course

VENISON

Pan fried venison haunch steak, fig and heather honey compote, swede cubes and pistachio shavings£18.95

LAMB

Roast Hutton Cranswick lamb loin, our house made haggis, potato terrine, spiced aubergine£17.95

GUINEA FOWL

Rosedale Farm guinea fowl breast, smoked bacon and leek fondue, toasted walnut dust, apple puree£16.95

SEA BASS

Skipsea sea bass fillet cooked in dill butter, crushed new potatoes, white radish ribbons and sweet red pimento dressing£15.95

PORK

A study of Holderness pork, our signature dish - crisp belly, loin, braised shoulder, black pudding, bacon, crackling, pea puree and apple gnocchi£15.95

SEA BREAM

Pan fried sea bream, forest mushrooms, mixed bean casserole, cauliflower puree and red wine reduction£15.95

Desserts

SWEET LITTLE DELICACIES

A tour of this seasons desserts which include strawberry Champagne jelly, white chocolate parfait, summer pudding, lavender sorbet, clotted cream ice cream and triple chocolate milkshake.£7.50

STRAWBERRIES

Assiette of East Yorkshire strawberries.£6.50

CHOCOLATE

Iced white chocolate parfait, triple chocolate milkshake, pistachio crumbs and chantilly cream£5.95

SORBET

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

SUMMER PUDDING

Roulade of Sands Lane summer berries, Stamford Farm clotted cream ice cream, lime and blackcurrant paint£5.75

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

