

A LA CARTE MENU

Our Daily selection of Handmade Breads

Served with Flavoured Butters

To Start

Rosary Goats Cheese and Chive Tortellini

Roast Baby Beetroots, Pine Nuts, Butter Sauce £14

Crab and Compressed Watermelon

Fennel and Lime Salad, Radish, Tomato and Herb Dressing £17

Pan Fried Scallops

Pea Puree, Crispy Peas and Caramelised Onion £18

Sticky Pork Belly

Pork Dumplings, Pak Choi, Five Spice Pork Rinds £14

Main Course

Lightly Spiced Yorkshire Dales Lamb Rump

Braised Lamb Shoulder, Sweet & Sour Peppers, Courgette & Basil Puree, Gnocchi £36

Braised Shin of North Yorkshire Beef

Dauphinoise Potato, Savoy Cabbage, Glazed Carrot, Red Wine Jus £38

Wild Mushroom Parcel

Potato Risotto, Charred Spring Onion, Broad Beans £25

Butter Poached North Sea Cod

Fondant Potato, Leeks, Parsley, Apple £35

Desserts

Yorkshire Forced Rhubarb Soufflé

Tonka Bean Crème Brûlée, Ginger Wine Sauce £15

Please allow up to 15 minutes

Pressed Apple

Caramelised Puff Pastry, Calvados Ice Cream £12

Chocolate & Guinness Parfait

Toasted Marsh Mallow, Salted Caramel, Malted Milk Biscuit £13

Brockley Hall Cheese Plate

Grapes, Celery, Biscuits, Quince Membrillo 3/£16 6/£19.95

Coffee and Handmade Petite Fours £4.95

If you have any special dietary requirements including allergies
please speak to your server before placing your order.

We cannot guarantee the 100% removal of all bones,
so we do advise caution when consuming our fish as they may contain bones.