

# ***TASTING MENU***

*FOR A WHOLE TABLE TO PARTAKE,  
AVAILABLE FOR ORDERS TAKEN BEFORE 20.30*

***Tasting Menu - £75.00 per person***

***Wine pairing - £35.00 per person***

## ***White Onion Velouté***

*coffee, parmesan, sherry caramel*



## ***Salmon Rillettes***

*beetroot, dill, Scotch quail egg, lemon crème fraîche*

**Riesling 'Homer', Eradus, Marlborough, New Zealand, 2015 (125ml)**



## ***Roast Scallop***

*pork and prawn dumpling, dashi, seaweed*

**Chenin Blanc, The Francophile, The Liberator, Stellenbosch, South Africa, 2017 (125ml)**



## ***Aged Beef Fillet***

*potato skins, sticky rib, truffle mac and cheese*

**Cabernet Sauvignon Reserve, Berton Vineyards, Coonawarra, New Zealand, 2015 (175ml)**



## ***Cucumber and Elderflower Sorbet***

*gin and tonic granita*



## ***Dark Chocolate***

*passion fruit textures*

**Essensia Orange Muscat, Andrew Quady, California, U.S.A., 2015 (50ml)**



## ***Raspberry Tart***

*white chocolate, lemon, mint*

**Nyetimber, Demi-Sec, N.V. West Sussex (125ml)**



## ***'Ethically sourced' Cafetière Coffee, Cappuccino or Espresso***

*with sweetmeats £5.00*

### **ALLERGENS AND SPECIAL DIETS:**

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the Hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

*A discretionary 12.5% service charge will be added to your final account.*

# ***A LA CARTE OPTIONS***

## ***White Onion Velouté***

*coffee, parmesan, sherry caramel (V) £14.50*

## ***Roast Scallop***

*pork and prawn dumpling, dashi, seaweed £15.50*

## ***Whitby Crab***

*courgette, avocado, sorrel £15.00*

## ***Duck Pressing***

*duck liver parfait, sour cherry, pickled mouli £15.00*



## ***Sorbet Course*** £5.50



## ***Asparagus***

*potato terrine, morels, crispy duck egg (V) £24.00*

## ***Stone Bass***

*lobster, English peas, coconut, lemongrass £30.50*

## ***Spring Lamb***

*pine nut, tomato, olive, basil £31.00*

## ***Aged Beef Fillet***

*potato skins, sticky rib, truffle mac and cheese £32.50*

***Grilled Flat-Iron Steak*** (£29.50) ***or Plain Grilled Fish*** (£27.00)



***Additional Vegetables are available on request***

***Home-made Chips: £3.50***

(V) denotes dishes suitable for vegetarians – Alternative vegetarian dishes are available upon request

***Puddings***  
***and suggested accompanying wines***

***English Strawberry***

*goat's milk, fennel, white balsamic, white chocolate* £14.50

*Nyetimber, Demi-Sec, N.V. West Sussex* £12.00 (125ml)

***Eton Mess***

*gooseberry and elderflower* £12.50

*"Sticky Mickey" Late Harvest Sauvignon Blanc, Eradus, Marlborough, 2017* £7.60 (70ml) £13.00 (125ml)

***Dark Chocolate***

*passion fruit textures* £14.00

*Essensia Orange Muscat, Andrew Quady, 2015* £6.50 (70ml) £10.75 (125ml)

***Cherry Soufflé***

*dark chocolate, cherry sorbet, granola* £15.00

*San Emilio Pedro Ximinez Solera Reserva Emilio Lustau* £4.00 (50ml) £7.50 (100ml)

***A Selection or Choice of Home-made Ice-creams and Sorbets*** £8.00

***A Selection or Choice of British and Irish Cheese***

*tomato chutney, grapes, celery* £14.00



***'Ethically-sourced' Cafetière Coffee, Cappuccino or Espresso***

*with sweetmeats* £5.00

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*Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.*

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# ***SUMMER SEASONAL MENU***

***£45.00 for three courses, £37.00 for two courses***

## ***Pea Velouté***

*mint jelly, garden vegetables, truffle cream (V)*

## ***Salmon Rillettes***

*beetroot, dill, Scotch quail egg, lemon crème fraîche*

## ***Ham Hock***

*celeriac, apple, black pudding*



## ***Herb Gnocchi***

*goat's curd, Isle of Wight tomatoes, basil (V)*

## ***Sea Trout***

*watercress, horseradish, Whitby crab*

## ***Roast Chicken***

*ras el hanout, apricot, buttermilk*



## ***Raspberry Tart***

*white chocolate, lemon, mint*

## ***Strawberry Cheesecake***

*basil ice-cream, meringue, compressed strawberries*

## ***Praline***

*chocolate brownie, praline mousse, hazelnut crumb*

## ***Selection of Home-made Ice-cream and Sorbets***



***'Ethically-sourced' Cafetière Coffee, Cappuccino or Espresso,***  
*with sweetmeats £5.00*

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(not included in the hotel package)*