

Luncheon Menu

Three-courses £40.00 per person

Two-courses £32.00 per person

White Onion Velouté

coffee, caramel, parmesan

(V, G, D, SD, E)

Hay-smoked Salmon

crab, wakame, avocado

(G, D, E, F, C, SD)

Duck Pressing

burnt apple, pain d'epices, sauternes jelly

(G, D, E, CE, SD)

Potato and Truffle Agnolotti

purple kale, wild mushroom, crispy hen's egg

(V, D, E, G, SD)

Sea Bream

burnt butter, roast scallop, brassicas

(D, SD, F, C)

Yorkshire Pork

fillet, belly, black pudding, prune

(CE, D, SD)



Fig Parfait

fromage blanc, blackberry, port

(G, D, E, V, CD, N)

Chocolate Tart

hazelnut, latte, espresso ganache

(G, D, E, N, V, CD)

Yorkshire Rhubarb

pain d'epices, white chocolate, vanilla

(G, D, E, V, N, CD)

Selection of Home-made Ice-cream and Sorbets



'Ethically sourced' Coffee and Fudge (£7.00)

ALLERGEN KEYS

(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans

(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

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 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.

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.

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