

Sample A La Carte Menu

Starters

Walled York Salad with Horseradish Cream (V) – 17

Pan Roasted Scallop, Carrot & Oyster Sauce, Milk Bread – 20

Barbecued Hispi Cabbage, Puffed Barley, Onion Foam (V) – 17

Mains

Salt Aged Lamb Saddle, Roasted Garden Onion & Lamb Jus – 36

Pan Roasted Monkfish, Purple Sprouting Broccoli & Shellfish Velouté – 36

Grilled Hen of the Woods, Garden Peas & Brown Butter Sauce (V) – 27

Sides

Buttered Seasonal Vegetables – 8

Garden Salad - 6

Buttered Jersey Royals– 8

Desserts

Apple, Caramelised Oats, Woodruff Custard, Apple & Verbena Granita (V) – 14

Rose Set Cream, Preserved Yorkshire Rhubarb, Angelica (V) – 16

Selection of Cheeses, Pumpkin Seed Crackers – 20