



STARTERS

Roasted parsnip and local honey soup,
served with warm bread and whipped butter (vo)

Pan fried cod cheeks,
black pudding, cauliflower

Ratatouille terrine,
smoked beetroot purée, tomato crisp,
black olive loaf (v)

Treacle cured salmon,
mini malt loaf, crispy seaweed

Crispy ham and chicken croquette,
piccalilli purée, pickled cauliflower

(V) – Vegan

(VO) - Vegan option available

MAINS

Slow cooked beef featherblade,
Guinness sauce, king oyster mushroom, smoked garlic
mash, pickled red cabbage

Homemade pappardelle pasta,
mushroom ragu, wild rocket, aged Parmesan,
fresh truffle (vo)

Pan fried pheasant breast,
honey-roasted Jerusalem artichoke,
smoked pear and hazelnut

Pan fried hake,
saffron poached potato, shellfish cassoulet
red wine poached cod, salsify, radicchio

DESSERTS

Baked Eggnog tart,
nutmeg ice cream, poached Yorkshire rhubarb

Stem ginger and lemon posset,
blackberry granola, compote, ginger shortbread (v)

Dark chocolate tart,
parsnip ice cream, coffee anglaise

Local cheese,
celery, chutney

NEW YEAR'S EARLY SITTING

3 courses with coffee

£42 pp