

## **Starters**

**Chef's soup of the day**  
**£4.50**

**Seared sea scallops**  
ratte potatoes, vanilla and truffle sabayon  
**£8.50**

**Smoked haddock fish cake**  
poached free-range egg, grain mustard cream  
**£5.95**

**Cornish sardines**  
toast, tomato, garlic & basil  
**£4.50**

**Storm salad (v)**  
blood oranges, broad beans, pink ginger, artichokes & peach  
champagne dressing  
**£5.00**

**Baby goat's cheese (v)**  
beetroot, fennel, mango  
**£5.95**

**Wild red venison carpaccio**  
winter roots, truffle dressing  
**£6.95**

**Smooth duck liver & juniper parfait**  
plum chutney, warm brioche  
**£5.25**

Some dishes may contain nuts. If you have any allergies please let your waiter know and the Chef will gladly put a Menu together for you.

## **Main Courses**

**MSC approved sustainable 'fish & chips'**

minted pea puree, homemade tartar sauce

**£12.95**

**Sea bass**

Niçoise salad, beetroot, beetroot syrup

**£16.00**

**Whitby smoked haddock**

Yorkshire greens, poached free range egg  
brioche, Ryedale cheese sauce

**£13.95**

**Harrogate allotment**

pumpkin risotto, slow cooked allotment vegetables, garden herbs

**£10.95**

**Coq au Vin**

goosenagh chicken, smooth mash

**£12.95**

**Wild red venison**

pumpkin puree, anna potato, liquorice jus

**£17.95**

**Westmoor outdoor reared belly pork**

black pudding, apple puree, sage mash, shallot jus

**£14.95**

**DRY AGED STEAKS**

with chips, watercress salad, choice of peppercorn  
or café de Paris mayo

**8oz Fillet**

**£21**

**10oz Rib Eye**

**£17**

**Side Dishes**

Seasonal salad

Onion rings

Hand cut chips

Green beans

**all £2.50**

Prices are inclusive of VAT. Tips are discretionary and all go to the staff. Childrens and vegetarian menus available.

**Desserts**

**Sticky toffee pudding**

green tea ice cream, butterscotch sauce

**Chocolate marquise**

marinated cherries, praline drizzle

**Mango panna cotta**

blackcurrant sorbet, sesame tulle biscuit

**Apple tarte tatin**

vanilla ice cream, raisin syrup

(please allow an additional 10 minutes for this dish)

**Seasonal fruits**

pear sorbet, fresh mint

**Selection of sorbets**

**Yorkshire cheeses**

Yorkshire Blue, Katy's Lavender, Old Peculiar, Wensleydale, Old York, Chutney, Miller Biscuits  
(supplement £1.95)

**All £5.50**

**Tea & Coffee**

Filter

Espresso

Cappuccino

Tea selection

Hot chocolate

**all £2.25**

**Liqueur Coffees**

all £3.95

**Dessert Wines By the Glass**

Elysium black Muscat, Quady winery, California £5.50

Late Harvest Sauvignon Blanc, Chile £5

Muscat Beaumes de Venize, Domaine de Durban 2006 £6