



À La Carte Menu

Served from 5pm to 8:30pm



We pride ourselves in being awarded the Cask Marque accreditation
for serving the perfect pint of cask conditioned ale.
Please ask your server for details on today's selection

To Start

Whitby Crab Bisque

with Pickled Fennel & Cucumber
& Saffron Aioli Croute

£8

*Seared King Scallops

with Truffled Sprouting Broccoli Puree,
Toasted Cob Nuts & Beetroot Crisps ^(G)

£12

Ham Hock Terrine

with Poached Rhubarb,
Pickled Summer Vegetables,
Quails Egg & Toasts ^{(D)(G on request)}

£9

Grilled Mackerel

with Chicory, Fermented Orange,
Cucumber Puree & Horseradish Snow
^{(D)(G on request)}

£11

Crispy Hens Egg

with Toasted Nuts n Seeds,
Fountains Gold Whip & Garden Basil Pesto ^(V)

£8

If you have a food allergy please inform a member of staff

(V) = Vegetarian (G) = Can be made Gluten free (D) = Dairy free

*Supplements may apply (Dinner Bed & Breakfast Guests Only)

To Follow

Roast North Sea Cod

with French Style Peas, Smokey Bacon,
& Seaweed Salted Straw Potatoes^(G)

£20

Belly Pork

with Cob Nut Crumb, Fennel Remoulade,
Black Pudding, Crackling,
Apple & Vanilla Purée ^{(D)(G on request)}

£16

*10oz Ribeye of Yorkshire Beef

with Café De Paris Butter
Hand Cut Chips & Watercress
^{(G)(D on request)}

£28

Choosing Your Wine

Waters Edge Merlot (Moldova) 13%

A lighter bodied red, with fresh fruits - to be paired with all meats, especially pork & chicken

The Brand Malbec (Argentina) 13.5%

A medium-to-full bodied red, hints of oak aging - mainly enjoyed with steak & grilled meat

Fioroso Pinot Grigio Blush (Italy) 13.5%

A delicate blush rose, fragrant with summer fruits & berries - well suited to fish & seafood dishes

Moloko Bay Sauvignon Blanc (South Africa) 13.5%

A fresh dry white, with a tropical palate - perfect with all types of seafood



Fillet of Halibut
with Colcannon, Lobster Bisque
& Crab Arancini
£23

Roast Grain Fed Chicken Breast
with Potato Purée, Charred Baby Leek,
Asparagus & Tarragon Cream
£16 (G)(D on request)

Roast Courgette, Leeds Blue
& Artichoke Tart^(V)
with Marinated Tomato & Rocket Salad
£14

Choosing Your Wine

Waters Edge Pinot Grigio (Moldova) 13%

An aromatic white, light citrus notes & a floral undertone - great to pair with roasted vegetables & fish dishes

Wide River Viognier (South Africa) 14%

A crisp dry white, with soft fruity tones & a subtle zesty finish – best alongside fresh seafood & salads

Archivio Aglianico (Italy) 14%

A full-bodied red, with a complex aroma, balanced with a hint of spice - perfect with both red & white meat – as well as cheeses

Manfredi Gavi de Gavi (Italy) 12.5%

A straw coloured white, with a dry palate, gentle fruity aromas - served perfectly with all fish dishes



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To Finish

Delicious Desserts and Very Special Coffees

Strawberry & Elderflower

Eton Mess

served with Rose Petal

Ice Cream^(G)

8.00

Dark Chocolate Torte

served with Raspberries

& Summer Fruit Sorbet

8.00

Duo of Yorkshire Cheeses

served with Botham's Plum

Bread & Beer Chutney

8.50

White Chocolate &

Cardamon Panna Cotta

served with Poached Fruits

& Honeycomb^(G)

8.00

Special Coffee Selection

6.00

Classic Irish

with Jameson Irish
Whiskey

topped with heavy cream

The Victoria Royale

with Grand Marnier topped
with heavy cream

The Irish Smooth

with Baileys Irish Cream

Mexican Luxury Hot Chocolate

with a dash of Kahlua, topped

with marshmallows

& whipped cream

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