



Early Autumn Sunday Menu

To Start

Beef Tea... Bone Broth with Deep-fried Lindisfarne Oyster,

Blackened Grelot Onions, Ox-tongue and Garden Gem, Pickled Roots £12

Wine suggestion: Fleurie, 2023, Beaujolais, France £9.50/125ml, £13.30/175ml or £19/250ml

Scallop... Isle of Mull Scallop with a little Chicken and Kent Mango 'Boudin' Blanc,

Coronation Whip, Toasted Almond and Mouneyrac Apricot £28

Wine suggestion: Babiana, 2023, Vondeling, South Africa £10/125ml, £14/175ml or £20/250ml

Octopus... Aromatic-rubbed Carpaccio of North Sea Octopus with Roasted Peppers,

Saffron-braised Fennel and Breaded Salted Anchovies, Frozen 'Fortune's' Kipper Cream £17

Wine suggestion: Pinot Noir, 2022, Payten & Jones, Australia £12/125ml, £16.80/175ml or £24/250ml

Guinea Fowl...Capestone Farm Guinea Fowl and Foie Gras Terrine with Mouneyrac Apricot Purée,

Sauternes Lieutenant Château Sigalas Ribaud 1er Cru 2020 Jelly,

Roast Cobnut and Harome Honey Brioche £17

Wine suggestion: Savatiano, 2023, Aoton Winery, Greece £10/125ml, £14/175ml or £20/250ml

'BPFG'... Grilled Black Pudding and Pan-fried Foie Gras with

Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction £20

Wine suggestion: Moulin Touchais 1984 Coteaux Du Layon £20.60/100ml

Mains

Venison...Roasted Saddle of Harome Shot Fallow with Hazelnut Brack, Garden Blackcurrants, Jerusalem

Artichoke Yoghurt, Scottish Girolle Mushrooms, A little Pluck Ragoût, Smoked Jersey Royal Whip £42

Wine suggestion: Château Macquin, 2022, Bordeaux £9.70/125ml, £13.60/175ml or £19.40/250ml

Halibut... Pan-fried North Sea Halibut with Smoked Chorizo Purée,

Sea Buckthorn, Mussel and Garden Lovage Chowder £38

Wine suggestion: Alvarinho, 2023, Howard's Folly, Portugal £8.40/125ml, £11.80/175ml or £16.80/250ml

Farndale Shot Grouse... Roasted Crown, Poached Brambles, Legmeat 'Spotted Dick',

Its own Parfait, Celeriac and Yeast Velouté £48

Wine suggestion: Prado Enea, Rioja Gran Reserva, Bodegas Muga, 2016 £39/125ml or £48.75/175ml

Sunday Roasts *all served with Complementary Duck Fat Roast Potatoes and Seasonal Vegetables*

Beef... Roast Sirloin of Marwood's Village Reared Beef (m/r) with Yorkshire Pudding, Garden Savoy

Cabbage, Forcemeat and Blackened Carrot, Fresh Horseradish with Black Sheep Ale Gravy £30

Ale/Wine suggestion: Theakston's Lightfoot £3/Half or 'Rioja Crianza', 2020, £8.40/125ml, £11.80/175ml

Pork... Rare Breed Warrick Bailey Pork Belly with Orchard Apple and Elderflower,

Black Pudding Scotch Egg, Scratching, Sage 'n' Onion Juices £26

Wine suggestion: Pinot Noir, 2022, Payten & Jones, Australia £12/125ml, £16.80/175ml or £24/250ml

Lamb... David Ward of Great Hepton Braised Shoulder of Lamb with Isle of Wight Tomato,

Yorkshire Feta and Black Olive Salad, Garden Mint Jellies, Lardo and Kitchen Tobacco £26

Wine suggestion: Saint Joseph, Fam Garon, 2020, France £15.85/125ml, £22.20/175ml or £31.70/250ml

Puddings & Cheese

Black Forest Gâteau... Pavé of Majari Valhrona Chocolate with Vanilla Chantilly and Oakchurch Cherries, Kirsch-soaked Sponge and Roasted Cremeux, Black Velvet Ice Cream V £14.50

Wine suggestion: **Banyuls**, 2020/21, 'Mis Précoce' Abbé Rous, France £6.70/75ml

Soufflé... Baked Raspberry Soufflé with English Raspberry 'Consommé',

Candied Pistachio, Parma Violet Ice Cream V £14.50 (Cooked to order - please allow 15 minutes)

Wine suggestion: **Moscato d'Asti**, 2023, Agricola Tacchino, Piedmont, Italy £7.70/125ml

Brandy Snap... Local Gooseberry and Apple Brandy Snap, Elderflower and St Germain Liqueur, Triple Cream, Killeen Goats' Cheese Ice Cream V £12

Wine suggestion: **Muscat** Passerillé, 2022, D. Souffle de Solaure, Rhône, France £12.40/75ml

Strawberries... Set Buttermilk Cream with Makin's Yorkshire Strawberries, Toasted Macadamia Nut, Meringue and Honey, Garden Lavender Ice Cream V £13.50

Wine suggestion: **Muscateddu**, NV, Domaine Fiumicicoli, Corsica, France £9.60/75ml

Selection of Ice Creams and Sorbet £8.50/3 scoops, choose from:

Black Velvet Ice Cream '99'

Parma Violet Ice Cream, 'Hundreds and Thousands'

Wild Strawberry Sorbet with Candied Rose

Wine suggestion: **Moscato d'Asti**, 2023, Agricola Tacchino, Piedmont, Italy £7.70/125ml

Savoury Pudding

'Magnum'... Jerusalem Artichoke 'Magnum' with Harome Bees' Truffle Honey,

Medjool Date and Salted Cracked Hazelnut, 35% Cacao Waima 'Cremeux' V £12.50

Wine suggestion: **Hanepoot Old Vine**, 'Gevonden', Daschbosch, South Africa £10/75ml

Cheese Course

All our Cheese Trolley selections are served with

Grape 'n' Raisin Chutney, Bitter Herb Salad, Warm Digestives

~ A Choice of Three Cheeses £16

~ A Choice of Four Cheeses £18

~ A Choice of Five Cheeses £20

~ A Choice of Six Cheeses £22

We recommend a glass of port to accompany our Cheese Course:

Churchill's LBV, 2019 £8.20/75ml

Smooth and complex with juicy flavours of wild berries and black chocolate

Graham's Tawny, 10 year old £12.50/75ml

Complex nutty aromas combined with hints of honey and figs

Churchill's, 30 year old £31/75ml

Aromas of dried fruits and honey. Explosive taste with hints of orange jam and a persistent finish

Churchill's Vintage, 1997 £34/75ml

Well-balanced, fresh 'Vintage' with aromas of herbs and pine essence

Taylor's, 40 year old £43/75ml

Intense and complex with nutty, spicy aromas and a dense concentrated palate

Autumn Vegetarian Sunday Menu

To Start

Broth...

Ryedale Foraged Woodland Mushrooms with Madeira Jelly,
Charred Grelots and Seasonal Pickings, Autumn Gatherings Taco, Embers 'Slaw £12
Wine suggestion: Saint Joseph, Famille Garon Vignerons, 2020, France
£15.85/125ml, £22.20/175ml or £31.70/250ml

Tomato... Salad of Pockley Grown Heirloom Tomatoes and Roasted Red Peppers with
Burrata and Pickled Gooseberries, Gazpacho £17
Wine suggestion: Sauvignon Blanc, 2017, Peccavi, Margaret River, Australia
£18.70/125ml, £26.20/175ml or £37.40/250ml

'Newfield Organics' Cauliflower, Butter-poached with
Autumn Truffle and Moorland Tomme Whip, Sweet Onion Kitchen Tobacco £17
Wine suggestion: Chenin Blanc, 2021, Hogan, Swartland, South Africa
£15.35/125ml, £21.50/175ml or £30.70/250ml

Mains

Yorkshire Roast...

Chestnut Mushroom and Beetroot 'Roast' served with
Rapeseed and Garden Herb Roast Potatoes,
Mixed Seasonal Vegetables and Root Vegetable Gravy £25
Ale/Wine suggestion: Theakston's Lightfoot £3/Half or
Rioja Crianza, 2020, £8.40/125ml, £11.80/175ml

Cheese Soufflé...

Twice Baked Dale End Cheddar Soufflé with House Pickle, Hedgerow Shoots,
Warm Celery Juices £22
Wine suggestion: Chardonnay, 'Westcott', 2022, Canada
£12.50/125ml, £17.50/175ml or £25/250ml

Celeriac...

Poached and Roasted Garden Celeriac with Scottish Girolle Mushrooms,
Artichoke Yoghurt and Bark, Bitter Leaf Salad £22
Wine suggestion: Pinot Noir, 2022, Payten & Jones, Yarra Valley, Australia
£12/125ml, £16.80/175ml or £24/250ml

Additional Sides

Salted Skinny Chips V £8	'Fat' Chips, Seaweed, Home-brewed Vinegar V £8
Garden Minted Jersey Royals V £8	Deep-fried Onion Rings, Devilled Salt and Chive £8
Autumn Herb Salad V £7	Mixed Seasonal Vegetables V £7
Peppercorn Sauce V £7	Add Autumn Truffle V to any dish £10 per gram
Please ask for any traditional condiments	

Puddings & Cheese

Black Forest Gâteau... Pavé of Majari Valhrona Chocolate with Vanilla Chantilly and Oakchurch Cherries, Kirsch-soaked Sponge and Roasted Cremeux, Black Velvet Ice Cream £14.50

Wine suggestion: **Banyuls**, 2020/21, 'Mis Précoce' Abbé Rous, France £6.70/75ml

Soufflé... Baked Raspberry Soufflé with English Raspberry 'Consommé', Candied Pistachio, Parma Violet Ice Cream £14.50 (Cooked to order - please allow 15 minutes)

Wine suggestion: **Moscato d'Asti**, 2023, Agricola Tacchino, Piedmont, Italy £7.70/125ml

Brandy Snap... Local Gooseberry and Apple Brandy Snap, Elderflower and St Germain Liqueur, Triple Cream, Killeen Goats' Cheese Ice Cream £12

Wine suggestion: **Muscat** Passerillé, 2022, D. Souffle de Solaure, Rhône, France £12.40/75ml

Strawberries... Set Buttermilk Cream with Makin's Yorkshire Strawberries, Toasted Macadamia Nut, Meringue and Honey, Garden Lavender Ice Cream £13.50

Wine suggestion: **Muscateddu**, NV, Domaine Fiumicicoli, Corsica, France £9.60/75ml

Selection of Ice Creams, Frozen Yoghurt and Sorbet £8.50/3 scoops, choose from:

Espresso Ice Cream '99'

Wild Strawberry Sorbet with Brandy Snap Scroll

Pontefract Ice Cream, Orchard Apple 'Pearls'

Wine suggestion: **Moscato d'Asti**, 2023, Agricola Tacchino, Piedmont, Italy £7.70/125ml

Savoury Pudding

'Magnum'... Jerusalem Artichoke 'Magnum' with Harome Bees' Truffle Honey,

Medjool Date and Salted Cracked Hazelnut, 35% Cacao Waima 'Cremeux' V £12

Wine suggestion: **Hanepoot Old Vine**, 'Gevonden', Daschbosch, South Africa £10/75ml

Vegan Puddings

Rice Pudding... Caramelised Coconut Rice Pudding with Fresh Ginger,

Roast Banana and Medjool Date, Toasted Shavings £9 **Ve**

Wine suggestion: **Sauternes**, 2020, Château Sigalas Ribaud, Premier Grand Cru, France £11.30/75ml

Vegan Soufflé... Baked Raspberry Soufflé with English Raspberry Consommé,

Candied Pistachio, Amalfi Lemon Sorbet £14.50 **Ve** (Cooked to order - please allow 15 minutes)

Wine suggestion: **Moscato d'Asti**, 2023, Agricola Tacchino, Piedmont, Italy £7.70/125ml

Cheese Course

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Grape 'n' Raisin Chutney, Bitter Herb Salad, Warm Digestives

~ A Choice of Three Cheeses £16

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Please ask to see our list of Ports



Sunday Lunch Table d'Hôte

Served 12-6pm. For the whole table only.

Please note no allergens can be accommodated or
alterations made to this menu

Bread...with our compliments

Sourdough and Salted Breadsticks with
Whipped House Butter, Smoked Cod's Roe

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Broth...

Poached Ham Hock, Local Wild Mushrooms and  
Garden Gem, Forager's Broth

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Halibut...

Pine-cured North Sea Halibut with Coastal Vegetables,
Village Hen's Egg Mayonnaise, Toasted Shrimp Pikelets

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Beef...

Roast Sirloin of Marwood's Village Reared Beef (m/r) with  
Yorkshire Pudding, Garden Savoy Cabbage, Force meat and  
Blackened Carrot, Fresh Horseradish with Black Sheep Gravy

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Fondant...

Baked Hot Chocolate Fondant with Sloe Gin and Damson,
Salted Caramel Ice Cream

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Coffee or Speciality Tea...

from our extensive selection served with Petits Fours  
£55 per person