Autumn Sunday Menu

To Start

Mutton Broth... Sticky, Slow-braised Shoulder with Mint Preserve Jellies,
Autumn Pulses, Nasturtium and Spiced Belly Kebab £15
Wine suggestion: **Old Vine Grenache**, Barossa, Australia 2024 £8.70/125ml or £12.20/175ml

Haslet of Local Shot Game with Orchard Pear and Fig Preserve with Alsace Bacon, Foie Gras '99' £18
Wine suggestion: **'O Chefe Sedento'**, Howards Folly, Portugal 2024 £11.80/125ml or £16.80/175ml

Raviolo... of Poached North Sea Lobster and Smoked Salmon with Harome Pak Choi,
Queenie Scallop Velouté, Nasturtium, Pike Roe Caviar £24
Wine suggestion: **Chardonnay**, Westcott, Canada 2024 £13.500/125ml, £18.90/175ml or £27/250ml

'BPFG'… Grilled Black Pudding and Pan-fried Foie Gras with
Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction £24
Wine suggestion: **Ratafia Champenois**, Solera, Champagne, France, 1985 £24/100ml

Dressed Whitby Crab 'Stick' with Spiced Hass Avocado Ice Cream, Pickled Cockles,
Edible Sand and Devilled Brown Crab, Coastal Vegetables £18.50
Wine suggestion: **Txakolina**, Gaintza, Spain, 2025 £9.50/125ml, £13.30/175ml or £18/250ml

Mains

Mallard...Pot-roasted Rievaulx Shot Mallard with Celeriac Spaghetti, Purée,
Legmeat and 'Pluck' Bolognaise, Foie Gras Roti £42
Wine suggestion: **Syrah**, Graft, South Africa 2025 £20/125ml, £28/175ml or £40/250ml

Monkfish...Allium-rubbed North Sea Monkfish, Lighfoot Ale, Peppered Swede and Charred Leeks with a little 'Pot-au-Feu', Duck Fat Confit Morteau Sausage, White Bean and Garden Savoy Cabbage £40
Wine suggestion: **Gamay**, Pyren Vineyard, Australia 2024 £10.20/125ml, £21.30/175ml or £30.40/250ml

Lobster, Three Ways... £70
- Lemon Verbena-poached with Tomatoes spiked with Elderflower, Coastal Vegetables and Cod's Roe
- Lobster Knuckle 'Toast' with Shaved Bonito and Bulldog Sauce
- Roasted Lobster Shell Bisque with Black Truffle Cream and Armagnac

Wine suggestion: **Chardonnay**, Westcott, Canada 2024 £13.500/125ml, £18.90/175ml or £27/250ml

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 Lightfoot Ale Gravy £34
Ale/Wine suggestion: **Theakston's Lightfoot** £3/Half *or*
'O Chefe Sedento', Howards Folly, Portugal 2024 £11.80/125ml or £16.80/175ml

Pork… Rare Breed Warrick Bailey Pork Loin with Homemade Black Pudding Sausage Roll,
Apple and Bramble Compôte, Jerusalem Artichoke, Sage 'n' Onion Juices £30
Wine suggestion: **Riesling Romantiker**, Bibo Runge, Germany 2024 £12.50/125ml or £17.500/175ml

Lamb... Rosemary-roast Rump of Ryedale Lamb with Garden Herb Pommes Anna,
Haggis Bon Bon and Yorkshire Salad, Pearl Barley and Mint Juices £30
Wine suggestion: **Rioja Crianza**, Marqués de Tomares, Spain £8.70/125ml or £12.20/175ml

'Upgrade' your Roast...Yorkshire Pudding Royale with Pan-fried Foie Gras, Perigord Truffle,
Sweet Onion and Roasting Juices £18

Early Autumn Sunday Puddings

Tartlet...
Baked Star Inn Orchard Apple and Quince Tartlet with Nut Crumble,
Smoked Almond Ice Cream and Fellstone Wensleydale Cheese V £14.50
Wine suggestion: **Late Harvest Viognier**, Saint-Giraud, 2021 £7/75ml

Magnum...
Jerusalem Artichoke 'Magnum' with Harome Truffle Honey, Medjool Date, Pickled Pear,
Salted Cracked Hazelnuts, Roasted White Chocolate Crémeux, 'Aero' V £14.50
Wine suggestion: **Late Harvest Tokaji**, Hungary, 2018 £10.20/125ml

Soufflé...
Valhrona Guanaja 70% Chocolate Soufflé with
Cherry Brandy Syrup, Salted Roast Pistachio Ice Cream V £14.50
(Cooked to order - please allow 15 minutes)
Wine suggestion: **Banyuls Rimage**, France 2022 £6.70/75ml

Brandy Snap...
Hedgerow Bramble and Homemade Cassis Brandy Snap with its own Consommé,
Triple Cream, Hedgerow Berry and Pontefract Cake Ice Cream V £14.50
Wine suggestion: **Muscat**, Beaumes de Venise, France £9.20/75ml

Selection of Ice Creams and Sorbet £12
Hedgerow Berry and Pontefract Cake Ice Cream with
Berry Hundreds and Thousands
Roasted Pistachio Ice Cream '99'
Orchard Apple Sorbet with Hazelnut Brittlle
Wine suggestions: **Pedro Ximénez**, Spain, NV £7.70/125ml

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

Churchill'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

Churchill's, 40 year old £46/75ml
Intense nutty aromas with hints of aniseed and citrus; rich with a fresh finish



Sunday Lunch Table d'Hôte

For the whole table only.

Bread...with our compliments

Sourdough and Salted Breadsticks with
Mushroom Whip

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White Onion

Cream of White Onion and Ampleforth Cider Soup with
Griddled Grelots, Bergamot Jellies and Pickled Radish

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Seafood Cocktail…

Smoked Salmon and Peeled Prawns with Marie Rose Sauce,
Shrimp Crackers and Avocado Ice Cream

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Beef...

Roast Sirloin of Marwood's Village Reared Beef (m/r) with Yorkshire Pudding,
Garden Savoy Cabbage, Forcemeat and Blackened Carrot,
Fresh Horseradish with Lightfoot Ale Gravy

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Parfait…

Espresso Martini Parfait with a Roast Walnut Crémeux, Brittle,
Banana and Peat Whisky Caramel

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Filter Coffee or Speciality Tea…

served with Petits Fours

£60 per person
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Autumn Vegetarian Sunday Menu

To Start

Forager's Broth…
Broth of Ryedale Foraged Mushrooms with Madeira Jellies,
Charred Grelots and Hedgerow Gatherings, Soft Herb Taco £15
Wine suggestion: **Pinot Noir**, Payten & Jones, Yarra Valley, Australia 2024
£12.30/125ml, £17.30/175ml or £24.50/250ml

Celeriac...
Ampleforth Cider-braised Celeriac with Toasted Seeds and Frozen Roasted Yeast,
Birch Syrup, Parsley Velouté £17
Wine suggestion: **Chardonnay**, Westcott Vineyards, Vinemount Ridge, Canada 2024
£13.50/125ml, £18.90/175ml or £27/250ml

Cauliflower...
'Newfield Organics' Cauliflower, Butter-poached with
Perigord Truffle and Moorland Tomme Whip, Sweet Onion Kitchen Tobacco £17
Wine suggestion: **Chenin Blanc**, Hogan, Swartland, South Africa 2025
£15.30/125ml, £21.50/175ml or £30.60/250ml

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*
'O Chefe Sedento', Howard's Folly, Alentejo, Portugal 2024
£8.40/125ml, £11.80/175ml or £16.80/250ml

Cheese Soufflé…
Dale End Cheddar and Garden Lovage Souffé with House Pickle,
Poached Crab Apple and Garden Brassicas £22
Wine suggestion: **Riesling Romantiker**, Hendelberg, Bibo Runge, Germany 2024
£12.50/125ml, £17.500/175ml or £25/250ml

Raviolo…
Raviolo of Globe Artichoke and Parsley with Peas, Broad Beans and
Smoked Almonds, White Onion Whip £22
Wine suggestion: **Pinot Gris**, Artelium, Madehurst, West Sussex, England 2023
£12/125ml, £16.80/175ml or £24/250ml

Additional Sides

Salted Skinny Chips V £8
Autumn Herb Salad V £7
'Fat' Chips, Home-brewed Vinegar V £8
Mixed Seasonal Vegetables V £7

Add Perigord Truffle V to any dish £10 per gram
Please ask for any traditional condiments

Puddings & Cheese

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