



## **To Begin**

### **Soup (v, gf)**

Homemade soup of the day

### **Yorkshire Ham Terrine (gf)**

Pineapple chutney | Barber's mature cheddar | puffed pork

### **Chalk Stream Trout (gf)**

Cured trout | Granny Smith apple | celeriac | horseradish | pickled walnut

### **Heritage Carrot (v, gf)**

Yellison Farm goat's cheese | heritage carrot | ginger tuile

### **Wood Pigeon (gf)**

Pan-roasted pigeon breast | pickled plum | fennel | toasted hazelnut  
£6.00 supplement

## **To Follow**

### **Yorkshire Grouse (gf)**

Roast grouse | beetroot | baby turnip | girolle | cottage pie

### **Gressingham Duck (gf)**

Pan-roasted duck breast | potato & duck terrine | carrot chutney

### **Hake (gf)**

Pickled grape | pomme Anna | Savoy cabbage | salmon roe

### **Butternut Squash (v)**

Butternut squash strudel | baby leaf spinach | Lyonnaise potato | red pepper sauce

### **Yorkshire Venison (gf)**

Venison loin | polenta | venison ragu | pickled blackberry | celeriac  
£8.00 supplement





## **To Finish**

### **Apple & Blackberry**

Pickled Yorkshire blackberry | brown sugar cheesecake | white chocolate crumb | Granny Smith sorbet

### **72% Chocolate**

Pineapple chutney | coconut macaroon | coconut sorbet

### **Passionfruit**

Passionfruit mousse | chocolate aero | tonka bean ice cream

### **Pear**

Red wine poached pear | almond frangipane | maple & pecan syrup | vanilla ice cream

### **Cheese**

A selection of cheeses and accompaniments from our cheese trolley  
£6.00 supplement

### **After dinner coffee**

Choose either a cafetiere of coffee or from our tea selection, served with petit fours

Liqueur coffees – priced individually.

One Course - £35

Two Courses - £47.50

Three Courses - £60

Three Courses with Coffee and Petit Fours - £66

### **After dinner drinks from The Safe**

Select an after-dinner drink from our fine and unusual whiskies, brandies and wines or from our craft gin selection. Then enjoy your favourite whilst relaxing within the Inner Hall or Drawing Room following dinner.

Built as a muniment room where the deeds for the estate were once kept, this Chubb safe has been lovingly transformed into a magnificent liquor room.

If you have any questions regarding our ingredients or have a food allergy or intolerance, please inform your server before you order your meal or drinks. The allergy information relates to ingredients deliberately present in our dishes. It has been provided by



our suppliers and all reasonable steps have been taken to ensure information is accurate. If you are sensitive to the traces of allergens, we are unable to guarantee that any of our foods are suitable for you.