

Starters

Soup of the day (v, gf)

Ham hock terrine

Sweet potato chutney, charred corn, sourdough croute

Trio of melon (v, gf)

Watermelon and mint jelly, pickled Cantaloupe, charred Galia

Prawn and soused herring (gf)

Fennel, endive and orange salad, maple dressing

Confit duck and apple spring roll

Cumberland sauce and pickled shallot

Main courses

8oz 25-day salt aged local rump steak (gf)

Hand cut triple cooked chunky chips, grilled vine tomato, field mushroom, dressed rocket and parmesan salad

Lemon and herb chicken

Garlic and parsley linguini, grilled stem broccoli, spinach, chicken crackling, red wine jus

Pan seared Tuna Niçoise (gf)

Fine beans, sunblushed tomato, new potatoes, olives, poached egg, brown shrimp and tapenade

Slow cooked pork belly

parsnip puree, salt baked beets, savoy cabbage, herb gnocchi and mustard jus

Mediterranean vegetable, wilted rocket, Harrogate blue and duck egg tart (v)

sauté potatoes, red pepper and vine tomato sauce

Pan Roast Monkfish (gf)

Broccoli, chive and horseradish mash, garlic, chicken sauce

Sauces - £3.50

Red wine jus

Au poivre

Harrogate blue cheese

Chimichurri

v=vegetarian gf=gluten free

Desserts

Lemon cheesecake
forest berry compote and lemon sorbet

Caramelized banana and peanut crumble tart
peanut butter jelly and vanilla ice cream

Dark chocolate and hazelnut torte
chocolate orange ice-cream, orange jelly and hazelnut tuille

Classic crème brûlée
vanilla and fennel shortbread

Selection of British and continental cheeses
Chaloner family chutney, candied pecans, grapes and cheese biscuits

After dinner coffee

Choose either a cafetiere of coffee or from our tea selection served with petit fours. Liqueur coffees – priced individually.

One Course - £26.50

Two Courses - £34.00

Three Courses - £41.50

Three Courses with Coffee and Petit Fours - £45.00

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 while 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.