



G I S B O R O U G H H A L L



To Begin

Chefs homemade soup of the day (v, g/f)

Chicken and herb terrine,
homemade tomato ketchup, cucumber salsa and kale crisp (g/f)

Mackerel ceviche, smoked mackerel and parsley pate,
toasted wholemeal crumb, samphire, charred mouli

Goat's cheese and black garlic cheesecake,
fig and toasted almonds (v)

Breast of pigeon, sweet potato and smoked bacon cannelloni,
Jerusalem artichoke puree and crisps and balsamic vinegar jus
£3 supplement

Curried cauliflower pannacotta,
chickpea and onion bhaji and roast cauliflower, coriander (v, g/f)

Pan seared king scallops,
chilli, Manchego cheese veloute and Serrano ham crisp, parsley oil (g/f)
£4.50 supplement

To Follow

Honey glazed Gressingham duck,
charred fennel, thyme, orange and carrot puree, chicory, confit potato, spiced jus

Pork fillet, sage, prosciutto, belly pork,
Cavolo Nero, pomme Anna, mushroom ketchup, sour apple, apple brandy jus

Cod, shellfish bisque, mussels, prawns, salt and vinegar mash potato,
samphire and crushed minted peas, cod crisp

Rump of lamb, crispy lamb shoulder, celeriac puree, diced celeriac,
pickled shallot, broad bean, roasted lamb fat potatoes and pancetta lardons, port wine jus
£4 supplement

Steamed turbot fillet, blackened Roskoff onion, buttered spinach,
crispy fried potato terrine, brown shrimp and toasted hazelnuts, butter cream sauce and dill oil (g/f)
£6 supplement

Sweet potato, sun blushed tomato, artichoke, red pepper, spinach and courgette,
mille feuille, French fried onions and truffle cream, chive oil (v)

Blue cheese and rosemary polenta,
wild mushrooms, burnt onion puree, wilted greens, shallot & pine nut tuilé (v, g/f)



C H A L O N E R

To Finish

Classic crème brûlée

Earl grey macerated blackberries, vanilla and blackberry sable biscuits

Double chocolate and pecan brownie,

sea salt and dark chocolate sauce, maple syrup and roast butternut squash frozen yoghurt

Passion fruit and ricotta tart,

meringue and orange and anise sorbet

Rosemary and vanilla poached pear,

brandy snap and Yorkshire blue cheese ice-cream

Fig and honey tart tatin,

Yorkshire clotted cream, thyme honeycomb

Toffee apple and peanut crumble tart,

apple cider jelly and peanut butter ice cream

Selection of British and Continental cheeses

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.

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.