

To Begin

Chef's homemade soup of the day (v, g/f)

Duck liver parfait, smoked duck breast,
pickled carrot, cucumber & caraway chutney, ciabatta crisp

Port, rosemary & honey braised fig, Harrogate blue cheese,
spiced ginger cake & watercress (v)

Mackerel tartar, smoked mackerel pate,
pear & vanilla chutney, fennel, radish & herb salad

Fillet of venison carpaccio,
celeriac puree, pickled wild mushroom, celeriac remoulade
£5.00 supplement

To Follow

Cornfed chicken,
gratin potato, charred tenderstem broccoli, parmesan and broccoli puree, crispy
chicken crackling, wild mushroom & tarragon jus

Roast fillet of cod,
poached hen's egg, crushed baby potato, spinach, pea & pancetta salad,
crispy ham wafer, pea & mint velouté

Breast of Gressingham duck,
charred chicory, fondant potato, honey roast carrot, kale, orange sauce

Carrot tarte tatin,
thyme & goats' cheese, micro herb salad, maple dressing (v)

Pan fried loin of English lamb,
dauphinoise potato, crispy lamb shoulder,
spinach, cherry tomato, courgette & aubergine, olive & port wine jus
£7.00 supplement



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



To Finish

Vanilla baked cheesecake,
macarated blackberries, white chocolate crumb, meringue,
blackberry & lime sorbet

Dark chocolate pave, chocolate cake,
cherry gel, cherry ice cream, pickled cherries

Sticky toffee pudding,
toffee sauce, goats' milk & honey ice cream, homemade honeycomb

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

Selection of local and continental cheeses,
grapes, celery, crackers & Chaloner Estate chutney

After dinner coffee
Cafetiere of coffee or pot of tea, served with petit four
Liqueur coffees - priced individually

One course - £30.00

Two courses - £40.00

Three courses - £50.00

Three courses with coffee and petit four - £54.50

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.

