



EASTER SUNDAY MENU

2 courses - £45.95

3 courses - £55.95

Bloody Mary
A long drink with a spicy kick
14

Pol Roger Brut Reserve Champagne
Brioche, crisp, citrus
19

Rhubarb Negroni
Short and bittersweet
12

STARTERS

Leek & Wild Garlic Soup (V available)
Crispy egg, Yorkshire coppa

Crispy Cod Cheeks
Crushed peas, lemon, warm tartar sauce

Venison Tartare
Juniper Hash brown, sorrel, Jerusalem artichoke

Duck Croquettes
Cumberland ketchup, watercress, turnip remoulade

Celeriac "Risotto" (V)
Apple, shiitake, hazelnut

For the table? Haxby sourdough & cultured butter (V) (Serves 2) + 4.5

ROASTS

All served with seasonal vegetables, roast potatoes, Yorkshire pudding and gravy

Salt-aged Sirloin of Beef
Add a braised beef shin filled Yorkshire pudding + 5

Roast Leg of Lamb
Add a braised lamb shoulder filled Yorkshire pudding + 5

Porchetta of Berkshire Pork
Add a braised pork shoulder filled Yorkshire pudding + 5

Roast Lion's Mane Mushroom (V)
Add a duxelles filled Yorkshire pudding + 5

MAINS

Skrei Cod
Caper butter, BBQ leeks, sea vegetables, fries

Roasted Alliums (V)
Grelot onion, leeks, parsley mash, dulse sauce

EXTRA SIDES (All 6.5)

Cauliflower Cheese
Dale end cheddar, black garlic

Extra Roast Potatoes

Charred Hispi Cabbage
Herb emulsion, smoked crumb

DESSERTS

Valrhona Chocolate Mousse
Blood orange, malt parfait, honeycomb

Rice Pudding (V)
Gariguetta strawberries, brown sugar crumble

Custard Tart
Yorkshire rhubarb, rose

Sticky Toffee Pudding (V)
Clotted cream ice cream

Courtyard Dairy Cheeses + 5

Yoredale - Wensleydale | Cote Hill Blue - Blue | Tunworth - Camembert