

MENU

£65

"AMUSE GUEULE"

♦♦

TERRINE OF CONFIT CHICKEN, HAM HOCK & LEEKS
CARAMELISED BALSAMIC FIGS & PINE NUTS
BASIL OIL

or

ROAST FILLET OF WHITBY COD
CAULIFLOWER CHEESE STUFFED COURGETTE
COD VELOUTÉ

♦♦

BREAST OF LOCAL GUINEA FOWL
FONDANT POTATO, GLAZED SHALLOT
CARROT & CUMIN PURÉE
TENDERSTEM BROCCOLI

or

FILLET OF WHITBY TURBOT
CHAMPAGNE BEURRE BLANC
MORCAMBE BAY BROWN SHRIMPS,
PRIMROSES & SAMPHIRE

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POACHED YORKSHIRE RHUBARB WITH MARSHMALLOW
VANILLA CREME ANGLAISE, RHUBARB CURD
RHUBARB & GINGER SORBET

or

GLAZED APPLE TART
CARAMEL SAUCE
MADAGASCAN VANILLA BEAN ICE CREAM

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PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE