

La Grande Carte

Entrée and Soup

Tagliatelle, rabbit stew £ 7.50

Pheasant & chestnut terrine, pickled silver onions, beetroot chutney £ 7.50

Charles' home-cured salmon, dill, sourdough £ 8.50

Tiger prawns, red pepper, basil oil £ 8.50

White asparagus, country ham, hollandaise £ 7.50 (veg)

Tuscan bean soup, extra virgin oil, parmesan, sourdough £ 6.50 (veg)

Lobster bisque, Emmenthal crouton £ 6.50

Meat & Fish Course

Swinton Estate grouse, fondant potato, hispi cabbage, blackcurrant £ 23.00

Wellington of pork tenderloin, heritage purple carrots, fine beans £ 18.00

Duo of lamb, confit breast & roast rump, ratatouille, gratin Dauphinois £ 18.00

Cassoulet, duck confit, pork belly, Toulouse sausage £ 16.00

Dover sole, jersey royal, hollandaise £ 20.00

Baby turbot, crushed potatoes, Mediterranean salsa £ 18.00

Saffron risotto (1year old rice), Shetland mussels £ 16.00

Desserts & Cheese

Jaffa cake, the way I would have done it! £ 7.50

Kaiserschmarren & bramley from my garden £ 8.00
(15 minutes preparation time)

Tarte Tatin, salted caramel ice cream £ 8.00

Floating islands with crème Anglaise £ 7.50

Cheese board selection £ 11.00

Wensleydale – Black Bomber – Pасdeloup goat's – Harrogate Blue – Pont
l'Évêque

Accompanied with homemade beetroot chutney

We can accommodate most dietary request, please ask for suggestions

Prices are inclusive of VAT at the current rate of 20%