

## Desserts

Christmas pudding parfait with cranberry purée  
and spiced nut crumble **£8 V N**

Chocolate torte with bourbon vanilla ice cream  
and winter berry compote **£8**

Roasted cherry brandy and almond pudding  
with gingerbread ice cream **£8 V N**

White chocolate and orange panna cotta  
with chocolate soil and sesame tuille **£7**

**Ice creams** \*\* GF WF V priced per scoop

Bourbon vanilla **£2.2**

Ginger caramel **£2.2**

**Vegan selection** GF WF DF V VE

Peanut butter ice cream **£2.5 N**

Raspberry and sorrel sorbet **£2.2**

## Dessert wine

Domaine Piquemal Muscat de Riversaltes, France 100ml **£6.5**

## From the cheeseboard

Brocco cheese selection, chutney, apples, celery,  
dill and caraway oatcakes  
3 cheeses **£9**

*Yorkshire cheddar, Kidderton ash goats' cheese and Yorkshire blue*

## After dinner drinks

Graham's 10 year old Tawny Port 50ml **£5**

Remy Martin VSOP Cognac 50ml **£11**

Baileys 50ml **£3.5**

Disaronno Amaretto 50ml **£4.2**

Glenmorangie 10 50ml **£7.5**

Espresso Martini **£7**



## Festive smorgasbord menu

### Festive set menus

*because Christmas is for sharing*

### Lunch

Artisan breads\*, one small plate, a sharing side, dessert,  
tea or filter coffee and a Scandi treat **£26**

### Lunch or dinner

Artisan breads\*, two small plates, a sharing side, dessert,  
tea or filter coffee and a Scandi treat **£36**

*Add a festive fizz cocktail for £4*

## Nibbles

Roasted garlic hummus, marinated olives  
and seeded crispbread\*  
**£6 DF V Ve**

Freshly baked bread\* and butter **£2.5 V**

Olives **£2.5 GF WF DF V Ve**

Yorkshire salted popcorn **£2.5 GF WF DF V Ve**

Yorkshire sweet ham and pickle crisps **£1.5 GF WF DF**

## Smorgasbord of small plates

*We suggest two small plates per person and sides to share. Dishes arrive as they're prepared.*

### The Hunter

3oz beef fillet with a roasted onion purée, potato terrine, crispy shallots  
and pink peppercorn sauce **£16 GF WF** (*£4 festive set menu supplement*)

Maple glazed bacon wrapped turkey breast, cranberry doughnuts  
and bread sauce **£11**

Braised beef cheek tacos with pickled red onions,  
coriander and jalapeno sour cream **£9**

Swedish meatballs in a mustard sauce  
with pickled red cabbage **£9 GF WF**

Mini Brocco cheeseburgers with pickles **£7**

### The Fisher

Roasted cod fillet and wild mushrooms with a smoked pancetta  
and onion broth **£12 GF WF**

Red mullet with celeriac and crab risotto **£14 GF WF**  
(*£3 festive set menu supplement*)

Liquorice cured salmon, juniper spiced cauliflower with fennel  
and potato blinis **£10**

Crispy squid with smoked paprika and garlic aioli **£7.5**

Pan-fried seabass with a butternut squash  
and cannellini bean cassoulet **£11 GF WF DF**

Smoked trout pâté, beetroot remoulade, soft boiled egg  
and seeded crispbread\* **£12**

## The Gardener

Goat's cheese, roasted tomato and broccoli tart **£9 V**

Roasted squash, blue cheese and hazelnut fritters  
with tomato and chilli jam **£8 GF WF V N**

Baked celeriac, roasted chestnuts, pomegranate,  
coriander pesto and kale crisps **£9 GF WF DF V Ve N**

Roasted Jerusalem artichokes, artichoke purée,  
wild mushrooms and truffle oil **£9 GF WF DF V Ve**

## Sides to share

Triple cooked chips

Seasonal greens *GF WF V*

Sweet potatoes with sour cream *GF WF*

## All at £3.5

*Please note all dishes are prepared fresh to order  
and we appreciate your patience at busy times.*

*From time to time we may have to substitute one dish for another  
according to seasonal availability.*

**\*GLUTEN-FREE BREAD AVAILABLE**