

SMORGASBORD OF SMALL PLATES

Summer 2019

We suggest 2 small plates per person and sides to share.
Dishes arrive as they're prepared.

NIBBLES

Hummus, roasted cauliflower with marinated olives and seeded crispbread GF WF DF V Ve **6**

Bread freshly baked* and butter v **2.5**

Popcorn, Yorkshire salted GF WF DF V Ve **2.5**

Crisps, Yorkshire sweet ham and pickle GF WF DF **1.5**

THE HUNTER

Beef fillet 3oz, carrot purée, crispy potatoes and cumin butter GF WF **16**

Beef cheek slow cooked, Yorkshire cheddar and English mustard sauce, jalapeño crumb and sour cream **14**

Ibérico ham with roasted king prawns, garlic croutons and sweet chilli sauce **14**

Lamb shoulder taco, pickled red onion, mint yoghurt and radishes **12**

Crispy pork and sweet potato hash, baby spinach, chilli and coriander and poached egg GF WF **10**

Chicken, mini buttermilk fried burgers, paprika aioli and coleslaw **8**

THE FISHER

Scallops seared with roasted cauliflower purée, charred broccoli, pine nuts and raisins GF WF N **16**

Cod roasted fillet, cucumber, mustard and caper dressing and crispy rye bread* **12**

Sea bream, smoked pancetta, onions, peas and lettuce GF WF **12**

Mackerel charred with thyme roasted baby beets, samphire and dill vinaigrette GF WF **10**

Fishcakes smoked salmon with herb and caper mayonnaise **10**

Crispy squid with spinach and hazelnut pesto N **8**

THE GARDENER

Beetroot salt baked with rosemary, pickled fennel, orange, whipped feta and fennel pollen v **12**

Peaches honey glazed, buffalo mozzarella and quinoa salad with mint vinaigrette GF WF V **12**

Goat's cheese baked, walnut honeycomb, gooseberries and sorrel GF WF V N **11**

Sweet potato taco with avocado, portobello mushrooms, pickled red onions and coriander DF V Ve **10**

Halloumi fritters, spring onion jam and herb pesto GF WF V N **9**

Aubergine roasted with hazelnut crumb, garlic aioli and coriander GF WF DF V Ve N **8**

SIDES TO SHARE

Chips, triple cooked **3.5**

Sweet potatoes, paprika roasted with sour cream GF WF V **4**

Greens, seasonal GF WF V **3.5**

Salad, rocket and parmesan GF WF **4**

*Ask us for gluten free bread.

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts

Please tell us if you have an allergy. Full allergen information is available, but we cannot guarantee that dishes are allergen free.

Everything is cooked to order. Dishes can arrive at different times and we appreciate your patience when we're busy.

Tips are shared equally among our team.

DESSERT MENU

Strawberry and amaretto parfait, strawberry jelly, meringues and marshmallows GF WF **9**

Mocha and caramel cheesecake sundae with toffee sauce v **8**

Raspberry crème brûlée, raspberry and sorrel sorbet and vanilla shortbread v **8**

Treacle tart with lemon curd ice cream v N **8**

Cheese selection, Yorkshire cheddar, Kidderton ash goat's cheese and Yorkshire blue, chutney, apples, celery, dill and seeded crispbread GF WF V **9**

Ice cream bourbon vanilla or ginger caramel (per scoop) GF WF V **2.2**

Ice cream peanut butter GF WF DF V Ve N **2.5**

Sorbet raspberry and sorrel GF WF DF V Ve **2.2**

DESSERT WINE 100ml

Muscat de Rivesaltes Domaine Piquemal, France **6.7**

AFTER DINNER 50ml

Lapponia Finnish cloudberry **3.5**

Lapponia Finnish blueberry **3.5**

Akvavit snaps **3.5**

Disarrono amaretto **4.5**

Graham's 10 year old tawny port **5**

Diplomatico reserva exclusiva rum **9**

Lagavulin 16 year old malt **11**

Hine rare VSOP **11**

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