

SMORGASBORD OF SMALL PLATES

Spring 2020

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

NIBBLES

- Hummus** roasted garlic with marinated olives and seeded crispbread GF WF DF V Ve **6**
- Bread** freshly baked* and butter v **3**
- Popcorn**, Yorkshire salted GF WF DF V Ve **2.5**
- Crisps**, Yorkshire cheddar and caramelised onion chutney GF WF V **2.5**

THE HUNTER

- 3oz beef fillet** with wild mushrooms, slow roasted tomatoes, crispy shallots and pink peppercorn sauce **16**
- Lamb** neck fillet hazelnut roasted, whipped feta, cucumber, roasted tomatoes and black olive crumble GF WF N **16**
- Pork** fillet, garlic and thyme butter potato, roasted rhubarb with black pudding and sage crumble **14**
- Chicken** breast with parmesan gnocchi, asparagus and mustard sauce **13**
- Beef cheek** taco with smoked cheese sauce, pickles and jalapeño sour cream **12**
- Lamb meatballs** with pea purée and pickled radishes GF WF **9**

THE FISHER

- Scallops** seared with garden pea velouté, crispy prosciutto and samphire GF WF **16**
- Sea trout** gravlax with crushed new potatoes, crab hollandaise and dill oil GF WF **16**
- Cod** roasted with creamed leeks and brown butter shrimps GF WF **14**
- King prawn** tacos steamed with kimchi, tomatoes, roasted almonds and coriander N **12**
- Smoked salmon** and cod fish cakes with lemon mayonnaise **10**
- Crispy squid** with avocado and lime purée **8**

THE GARDENER

- Asparagus** charred with poached egg and sun dried tomato hollandaise GF WF V **11**
- Broccoli**, charred purple sprouting with chilli spiced peanuts, coriander and sesame dressing GF WF DF V VE N **10**
- Sweet potatoes** roasted with quinoa, maple glazed pecans and pickled sultanas GF WF DF V VE N **10**
- Halloumi** fritters, pickled red onions, coriander yoghurt, guacamole and roasted cashews GF WF V N **9**
- Croquettes** spinach and feta with a cucumber and mint yoghurt v **8**
- Wild mushrooms** with truffle and tarragon cream on toasted brioche* v **8**

SIDES TO SHARE

- Sweet potatoes**, paprika roasted with sour cream GF WF V **4**
- Rocket** and parmesan salad GF WF **4**
- Chips**, triple cooked **3.5**
- Greens**, seasonal GF WF V **3.5**

*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.

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DESSERT MENU

Rhubarb and oat crumble with ginger caramel ice cream **8**

Vanilla panna cotta with raspberry compote and liquorice cookies **8**

Chocolate fondant with toffee sauce and peanut butter ice cream v n **8**

Passionfruit posset with orange honeycomb and almond biscuits GF WF V N **7**

Ice cream salted caramel GF WF DF V Ve **2.5**

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

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

Cheese selection, Yorkshire cheddar, Brie and Yorkshire blue, chutney, apples, celery and buttermilk crackers* **9**

DESSERT WINE 100ml

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

AFTER DINNER 50ml

Disaronno amaretto **4.6**

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

Lapponia Finnish Cloudberry **6.5**

Lapponia Finnish Blueberry **6.5**

Diplomático reserva exclusiva rum **9**

Hine rare VSOP **11**

Lagavulin 16 year old malt **14**

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