



## RESTAURANT MENU

**Lindisfarne Oysters (Price per Oyster) – Natural: £4.00 Tempura: £4.25 Rockefeller: £4.50**

### STARTERS (£11.50)

#### **Confit Crapaudine Beetroot (V) (GF)**

Whipped Goat's Cheese, Pickled Beetroots, Beetroot Gel  
*Chenin Blanc, SSW, Breedekloof, South Africa 175ml £7.70*

#### **Cured Loch Duart Salmon Fillet**

Salmon Rillettes, Sun Blushed Tomato Pesto, Anchovies, Pickles, Herb Oil, Crisp Bread  
*Pinot Grigio, Cara Amica, Veneto, Italy 175ml £7.70*

#### **Ham Shank & Free Range Yorkshire Chicken Terrine (GF)**

House Piccalilli  
*Chardonnay, St Auriol, Pays d'Oc, France 175ml £8.50*

### MAINS (£29.50)

#### **Seared Beef Fillet Mignon**

Roast Mushroom & Chicken Tournedos, Waxed Potato, Charred Tenderstem Broccoli, Marjoram Jus  
*Merlot, Santa Alba, Curicó Valley, Chile 175ml £7.70*

#### **Pan Fried Bream Fillet**

Tiger Prawn & Crab Ravioli, Yorkshire Asparagus, Spinach, Garden Herb Nage  
*Sauvignon Blanc, Pa Road, Marlborough, New Zealand 175ml £9.95*

#### **New Season English Asparagus (V)**

Poached Free Range Duck Egg, Baby Leeks, Crisp Potato, Wild Garlic, Caper & Garden Herb Dressing  
*Pinot Noir, 'La Bourgade', Joseph Castan, Pays d'Oc, France 175ml £8.50*

### DESSERTS (£9.50)

#### **Grassington House Sticky Toffee Pudding**

Vanilla Ice Cream, Almond Crisp, Miso Fudge, Toffee Sauce  
*Late Harvest Royal Tokaji, Hungary 70ml £7.95*

#### **Lime Leaf Crème Brûlée (GFO) (V)**

Lime Leaf Ice Cream, Chocolate Tuile  
*Le Tertre Du Bosquet, Sauternes, Bordeaux, France 70ml £8.95*

#### **Chocolate Cremeux (GFO)**

Blood Orange, Salted Hazelnut Ice Cream, Sesame Tuille  
*Rutherglen Muscat, Victoria, Australia 70ml £9.95*

#### **Dessert Slate for 2**

Can't choose? Have a taste of all our desserts **£22.50**

#### **A Selection Of Courtyard Dairy Cheese**

Homemade Apple Chutney & Tomato Crackers **£14.95**  
*Please ask about our selection of Ports & Dessert Wines*