



RESTAURANT MENU

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

STARTERS

Dale End Cheddar & Parmesan Cheese Soufflé (V) (GF)

Truffle Cheese Sauce, Onion Jam

Chenin Blanc, SSW, Breedekloof, South Africa 175ml £7.70

Cured Salmon Fillet (GF)

Pickled Cucumber, Horseradish Cream, Dill, Sea Purslane

Sauvignon Blanc, Pa Road, Marlborough, New Zealand 175ml £9.95

Chicken & Ox Cheek Ravioli

Salt Baked Celeriac, Sautéed Wild Mushrooms, Chicken & Herb Consommé

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

MAINS

Rare Breed Pork Belly

Sage & Onion Potato, Black Pudding, Toffee Apple, Crackling

Merlot, Santa Alba, Curicó Valley, Chile 175ml £7.70

Pan Seared Hake Loin (GF)

Garden Herb Risotto, Braised Leeks, Tomato & Chive Dressing, Tempura Mussels

Sauvignon Blanc, Pa Road, Marlborough, New Zealand 175ml £9.95

King Oyster Mushroom Wellington (V)

Courgettes, Peas, Herb Fritters

Pinot Noir, 'La Bourgade', Joseph Castan, Pays d'Oc, France 175ml £8.50

DESSERTS

Grassington House Sticky Toffee Pudding

Vanilla Ice Cream, Almond Crisp, Miso Fudge, Toffee Sauce

Late Harvest Royal Tokaji, Hungary 70ml £7.95

Vanilla Crème Brûlée (GF)

Yorkshire Rhubarb, Meringue, Rhubarb Sorbet

Le Tertre Du Bosquet, Sauternes, Bordeaux, France 70ml £8.95

Orange & White Chocolate Mousse

Caramelised White Chocolate, Orange Gel, Chocolate Tuile, Orange Sorbet

Rutherglen Muscat, Victoria, Australia 70ml £9.95

A Selection Of Courtyard Dairy Cheese (Supplement £6.50)

Homemade Apple Chutney & Tomato Crackers

Please ask about our selection of Ports

Three Courses: **£49.95** per person – Two Courses: **£42.95** per person