# TOFOLLOW

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## BALLOTINE OF YORKSHIRE TURKEY ~ £24

Wrapped in smoked streaky bacon, cranberry & sage stuffing, pigs in blankets, roast potatoes, glazed root vegetables, creamed Brussels sprouts & chestnuts (gf, n)

## YORKSHIRE WOODLAND PORK ~ £26

Cured & confit pork belly, prosciutto wrapped tenderloin, buttered mash, braised red cabbage, boudin noir fritter, Thornborough cider jus

## ROAST COD LOIN ~ £27

Heritage potatoes, smoked pancetta, wild mushrooms, samphire, mussel velouté (gf)

#### KING OYSTER MUSHROOM SCHNITZEL ~ £21

Wild mushroom, smoked leek & Harrogate blue fondue, beer braised onion soubise, sherry vinegar gel, hazelnut & truffle granola (v, rve, rgf, n)

## BRAISED OX CHEEK ~ £26

Mashed potato, glazed root vegetables, parsley root puree, smoked bacon & horseradish crumb, port jus (gf)

#### ROAST HAUNCH OF SALT AGED VENISON ~ £29

Smoked butter roast potatoes, creamed savoy cabbage, salt baked beetroot, grilled pear, thyme jus (gf)

## JERUSALEM ARTICHOKE RISOTTO ~ £18

Pickled wild mushrooms, crispy sage (ve, gf)

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#### STEAKS

(Local rare breed, minimum 28 day dry aged on the bone in a Himalayan salt brick chamber)
All served with rosemary salted hand cut chips, pickled shallot rings, watercress & confit tomato salad:

80z SIRLOIN ~ f29 80z FILLET ~ f38

Béarnaise, peppercorn or Harrogate blue cheese sauce ~ £3

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 $SIDES \sim £4.50 Each$ 

Caraway seed roasted beetroot & carrots (ve, gf) • Tenderstem broccoli & parmesan (v, gf) • Thornborough cider braised red cabbage (v, gf)

Buttered seasonal greens (v, gf) • Chicory, pear & hazelnut salad (ve, gf, n) • Hand cut chips & rosemary salt (v)

Please note: Our A La Carte Menu is not available on Sunday.

A discretionary 10% Service Charge is applied for parties of 6 and above; all service charges and tips go to our team.