



GROUP MENU

£50pp

Nibbles



Warm Sourdough Loaf, York Bee Honey, Toasted Oats, Estate Dairy Cultured Butter,
Spiced Smoked Salt £7

Roasted Truffle & Pecorino Nuts £6

Spiced Gordal Olives £6

Today's Oysters £4.50ea/ 3 £13/ ½ dozen £25 / Dozen £49

Natural on Ice, Lemon, Tabasco, Shallot Vinegar

Baked, Soft Herb Suet Crust, Bone Marrow Juices, Caramelised Onions

Rhubarb Mignonette, White Balsamic, Bronze Fennel

Coronation Crab Vol-au-Vents, Devilled Quail Egg, Sultana, Flaked Almonds, Coriander £8

Starter

North Indian Spiced Red Lentil Soup, Onion Bhaji, Pink Ginger, Coriander Seedlings,
"Naan & Pickle Tray"

Refectory Seafood Cocktail, Atlantic Prawns, Spiced Crab, Crevette, Pickled Mussels & Clams,
Spiced Avocado, Warm Tin Loaf

Whipped Duck Liver & Orange Parfait, Brioche Toast, York Ham & Kale Crisp,
Caramelised Onion Jam

Main

Breast of Yorkshire Wolds Chicken, Chicken Fat Mash, Thigh Stuffed Onion, Suet & Soft Herb Crust,
Poultry Granola, Sprouting Broccoli, Wild Garlic Pesto

Kames Bay Sea Trout, Crayfish & Lime Leaf Croquette, Lancashire Pak Choi, Garden Pea &
Lemongrass Sauce, Chilli & Spring Onion

Butternut Squash & Westcomb Ricotta Ravioli, Charred Squash, Pumpkin Seed Romesco,
Preserved Lemon, Rainbow Chard

6oz Yorkshire Reared Beef Fillet, "Wedge Salad", Horseradish Ranch, York Ham & Old Winchester
Crisps, Koffmann's Chips £12 supplement

Add Three Peppercorn Sauce £5

Roast Garlic New Potatoes, Three Cheese Fondue, Beer Pickled Onions, Cornichons £6

Baked Heritage Carrots & Beetroots, Pomegranate, Fennel Seeds £6

Koffmann's Chips, Rosemary Vinegar £6.50

"Wedge Salad", Iceberg Lettuce, Horseradish Ranch, York Ham & Old Winchester Crisps
£5

Dessert

Panfried Bread & Butter Pudding, Roast White Chocolate Custard &
Cremeux, Forced Yorkshire Rhubarb

Coconut Rice Pudding, Blood Orange, Pistachio, Cardamom Shortbread
(Vegan)

Fountains Gold Cheese Scone, Yorkshire Buck Rarebit, Pickled
Walnut & Baby Watercress Salad

