



Valentines Menu

£21 per person

Includes bread, vegetables & potatoes

(v) Parsnip & Herb Soup

Parsnips from Organic Pantry, Tadcaster

(v) Flamiche - French Creamy Leek Tartlet with Tomato & Pepper Salad

Leeks from Organic Pantry, Tadcaster

Trio of Yorkshire Smoked Fish with Pink Fir Potatoes

Scarborough landed Haddock, Mackerel & Salmon from Mackenzies Smokehouse, Blubberhouses

Open Ravioli of Scallops with Fennel and Pepper dressing

Scallops sourced through Fowlers of Burnholme

Venison Carpaccio

Venison from Ledston Estate Game, Ripon

(v) Lattice of Mediterranean Vegetables with Persillade Sauté Potatoes

Includes vegetables from Organic Pantry, Tadcaster

(v) Moroccan Vegetable Tagine with Couscous

Includes vegetables from Organic Pantry, Tadcaster

Sea Bass with Mussels, Saffron Cream Sauce & Purple Sprouting Broccoli

Sea Bass sourced through Fowlers of Burnholme

Koulbiac - Russian Fish Pie

Trout from Moorland Farm, Pickering

Slow Roast Rare Breed Pork Shoulder with Cider & Apples

Pork from Taste Tradition, Cold Kirby

Rare Breed Beef with Black Olives, Persillade and Red wine sauce

Pork from Taste Tradition, Cold Kirby

(v) Chocolate Pot

(v) Rhubarb Sponge Pudding

(v) Sticky Toffee Pudding

(v) Bread & Butter Pudding

(v) Selection of Yorkshire Cheese with Homemade Chutney & Biscuits

Swaledale - Cow's milk natural rind cheese from the Swaledale Dairy.

Yorkshire Blue - Cow's milk blue cheese from the Shepherds Purse, Thirsk

Bafford - A matured goat's log from Lowna Dairy, Cottingham

Add a Cheese plate to your meal and make it four courses for an additional £4 per person.

