EVENING A LA CARTE

Monday to Thursday 5pm–8.30pm / Friday & Saturday 5pm–8:45pm
Sunday 5pm–8.30pm

SNACKS

Pitted Nocellara Olives (PB/GF) **5**

Garlic Honey Glazed Pigs in Blankets | Spring onions (GF) **8**

Truffle & Parmesan Macaroni Cheese Croquettes (V) **7**

Garden Herb Focaccia | Flavoured butter or balsamic & Yorkshire rapeseed oil (PBA) **5**

Lime & Sesame Glazed Pork Belly Bites | Crispy onions (GF) **8**

Crispy Potato & Leek Rösti Bites | Smoked garlic aioli (GF) **6**

Monkfish Cheek Scampi | Coronation aioli (GF) **8**

STARTERS

Seared King Scallops | Roasted sweetcorn & sesame purée, pak choi, soy & ginger gel, scallop roe & corn shard (GF) **18**

Slow-Cooked Rabbit & Pork Winter Roll | Mount St John spiced plum ketchup, celeriac purée, watercress & pickled mustard seeds **14**

Black Truffle & Mushroom Ravioli | Sage & shallot velouté, pickled shimeji, crispy sage & vegan Parmesan (PB) **12**

Yorkshire Blue Custard | Roasted Mount St John beetroot, pickled blackberry, hazelnut granola & chive oil (V/GF) **12**

Duck Liver Parfait | Duck leg bonbon, burnt orange compote, smoked pancetta brioche & frisée **14**

Garlic Honey Crispy-Fried Duncombe Park Partridge | Gem lettuce, red pepper, lime & sesame dressing & spring onions (GF) **12**

Atlantic Prawn & Whitby Crab Cocktail | Smoked paprika & tomato dressing, lime avocado, Bloody Mary gel, pickled cucumber & gem lettuce (GF) **13**

DAILY SPECIALS

Fresh Harbour Landing, Kitchen Garden Soup & Pasta of the Day

Our specials are available daily using the freshest seasonal and locally sourced ingredients.

Please ask our team for today's selections.

MAINS

Slow-Cooked Pork Belly | Roasted cauliflower purée, wholegrain mustard creamed potato, pork cheek & cider suet pudding, spinach, spiced Mount St John apple & cider jus **26**

Roasted Chicken Supreme | Potato rösti, pulled chicken & bacon jam-stuffed confit onion, cavolo nero, pickled shallots & thyme jus (GF) **24**

Duncombe Park Venison Loin | Fondant potato, Mount St John beetroot & cumin purée, walnut ketchup, charred hispi cabbage & cumin jus (GF) **33**

V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free
GFA - Gluten Free Alternative Available

*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please note that game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.

MAINS

Thai Ember Symphony | Thai red curry cream, roasted butternut squash, charred aubergine purée, pak choi & Thai basil jasmine rice (PB/GF) **14**

Add Glazed Smoked Tofu | 4 // Crispy Monkfish Cheeks | 6 // Crispy-Fried Partridge | 6

Potato & Charred Leek Rösti **20**
Roasted heritage carrot, hazelnut granola, black garlic emulsion, pickled carrot, white wine & parsley cream (V/GF)

CLASSICS

Yorkshire Venison Burger | Smoked streaky bacon, smoked garlic aioli, apple & red onion relish, crispy onions, gem lettuce, brioche bun & fries (GFA) **23**

Spiced Carrot & Spring Onion Bhaji Burger | Cumin & onion relish, cucumber & mint raita, crispy onions, gem lettuce, brioche bun & fries (PB/GFA) **20**

Beer-Battered Hodgsons of Hartlepool Haddock | Triple-cooked chips, tartare sauce & minted crushed or garden peas (GF) **20**

Steak & Ale Pie or Chicken & Leek Pie | Buttered seasonal vegetables, homemade gravy & a choice of triple-cooked chips, fries or creamed potato **22**

YORKSHIRE CUTS

Served with charred oyster mushrooms, confit plum tomato & a choice of 2 sides.

10oz Rump (GF) | 26

8oz Sirloin (GF) | 30

8oz Fillet (GF) | 43

16oz Chateaubriand (GF) | 85
(Serves Two) Served with charred oyster mushrooms, confit plum tomato, triple-cooked chips or skinny fries, a choice of sauce & side.

Miso & Ginger Lion's Mane Mushroom Steak (GF/PB) | 24
Watercress salad, confit plum tomato & a choice of 1 side

Sauce (GF) | 3.5
Green Peppercorn & Brandy Sauce | Yorkshire Blue Cheese Sauce | Basil & Coriander Chimichurri

SIDES | 4.5

Rosemary Sea Salt Triple-Cooked Chips (GF)

Creamed Potato (GF)

Tenderstem Broccoli in Chimichurri (GF)

Truffle Macaroni Cheese

Charred Hispi Cabbage, Crispy bacon & smoked garlic aioli (GF)

Skinny Fries (GF)

Buttered Seasonal Vegetables (GF)

Kitchen Garden & Parmesan Salad

Onion Rings (GF)

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