LIGHT LUNCH & TWILIGHT MENU

Lunch Monday–Friday 12–3pm, **17 each**

Twilight Monday–Thursday 5–6pm **18 each**

Served alongside our A La Carte

Garlic Honey Crispy Duncombe Park Partridge
Gem lettuce, red pepper, lime & sesame dressing, spring onions, skinny fries (GF) (12, 13, 14)

Yorkshire Sausages
Creamed potato, caramelised onion gravy & crispy onions (GF) (7, 14)

Chicken & Garlic Caesar Salad
Herb croutons, gem lettuce & Parmesan (GFA) (2, 4, 7, 9)

Black Truffle & Mushroom Ravioli
Sage & shallot velouté, crispy sage & vegan Parmesan (PB) (2, 9, 13, 14)

Lime & Sesame Glazed Haddock
Thai basil jasmine rice, pak choi & spring onions (GF) (5, 7, 12, 14)

Kitchen Garden Super Salad
Kale, spinach, roasted beetroot, butternut squash, sunflower seeds & house dressing (PB/GF) (9, 13, 14)

SANDWICHES *All sandwiches served with a side salad*

Monday–Saturday 12–3pm
(Gluten-free bread available on request.)

Rump Steak Ciabatta **15**
Caramelised onion marmalade & frisée (2, 7, 9, 14)

Garlic Honey Crispy Partridge Wrap **11**
Gem lettuce & red pepper (2, 9, 12, 13, 14)

Haddock Goujon Sandwich **12**
Smoked salmon, lemon mayonnaise, gem lettuce & white or brown bloomer (2, 4, 5, 7, 9, 14)

Yorkshire Dry-Cured Ham Sandwich **12**
Fountains Gold Cheddar, apple & red onion relish, white or brown bloomer (2, 7, 9, 14)

Tamarind Glazed Smoked Tofu Wrap **10**
Roasted butternut squash & salad leaves (PB) (2, 9, 13, 14)

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

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide. We use only Gluten-Free Oats in our kitchen. However, because oats are a cereal, they are marked under the 'Cereals containing gluten' category. Please inform staff if you have an oat allergy or intolerance.

*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.

LUNCH A LA CARTE

Monday to Thursday 12noon-3pm / Friday & Saturday 12noon-5pm

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

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

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**

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)

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CLASSICS

Yorkshire Venison Burger **23**
Smoked streaky bacon, smoked garlic aioli, apple & red onion relish, crispy onions, gem lettuce, brioche bun & fries (GFA) (2, 4, 7, 9, 14)

Spiced Carrot & Spring Onion Bhaji Burger **20**
Cumin & onion relish, cucumber & mint raita, crispy onions, gem lettuce, brioche bun & fries (PB/GFA) (2, 9, 13, 14)

Beer-Battered Hodgsons of Hartlepool Haddock **20**
Triple-cooked chips, tartare sauce & minted crushed or garden peas (GF) (4, 5, 7, 9, 14)

Steak & Ale Pie or Chicken & Leek Pie **22**
Buttered seasonal vegetables, homemade gravy & a choice of triple-cooked chips, fries or creamed potato (2, 4, 7, 14)

10oz Rump Steak **26**
Triple cooked chips, charred oyster mushrooms, confit plum tomato & a choice of side (GF) (7)

SIDES | 4.5

Rosemary Sea Salt Triple-Cooked Chips (GF) (14)
Skinny Fries (GF)
Creamed Potato (GF) (7)
Buttered Seasonal Vegetables (GF) (7)
Tenderstem Broccoli in Chimichurri (GF) (7,14)
Kitchen Garden & Parmesan Salad (7,9,14)
Truffle Macaroni Cheese (2,7,9,14)
Onion Rings (GF) (14)
Charred Hispi Cabbage, Crispy bacon & smoked garlic aioli (GF) (4,7,9)

LIGHT LUNCH MENU

Available daily from 12pm – 3pm, Monday - Friday

Please see the previous page for details.

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