

## **Private Dining Menu**

**Mushroom Scotch egg (v)** 

Tarragon mayonnaise, baby cress

Vegan cheese arancini (ve)

Arrabbiata sauce, basil oil

Glazed pork cheek

Granny Smith apple, brown shrimp

John Ross Jnr. Scottish smoked salmon

Grilled aubergine, aubergine purée

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Plaice fillet

Saffron potato, spinach, cherry tomato, dill Hollandaise

Pan-roasted Cumbrian chicken breast

Potato rosti, wild mushroom, tomato & olive sauce

Polenta chips (ve)

Orange scented butter bean casserole, baby vegetables

**Duck breast** 

Sweet potato, pak choi, blackberry vinaigrette

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Buttermilk panna cotta

Blackberry, mini doughnut

Yorkshire parkin

Salted caramel, granola, crème Anglaise

Sticky toffee pudding

Toffee sauce, black sea salt caramel ice cream

Pear & apple crumble

Custard

£45 per person

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A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Inclusive of VAT at current rate. This is a sample menu and subject to change.



# **Tasting Menu**

## **Mushroom Scotch egg**

Tarragon mayonnaise, baby cress

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#### John Ross Jnr. Scottish smoked salmon

Grilled aubergine, aubergine purée

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#### **Champagne Sorbet**

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### Grilled pavé of beef

Rosti potato, confit shallots, spinach

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#### Yorkshire curd tart

Crème fraiche ice cream, lemon confit

£55 per person £75 per person with wine pairings



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## **Interactive Italian Menu**

## **Antipasti**

Tomato, mozzarella, marinated olives, grilled artichoke, grilled courgette & aubergine, Caesar salad in gem lettuce

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**Lasagne** Meat or vegetarian

**Spaghetti** Mushroom & bacon cream sauce

Garlic bread pizza

Wild boar sausage ragout

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**Tiramisu** 

**Fruit Platter** 

£35 per person



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