



## STARTERS

<b>House Sourdough</b> paired with our whipped butter of the day (530 Kcal)	<b>£4</b>
<b>Dressed Whitby Crab</b> celeriac, apple, lemon, toasted sourdough bread (990 Kcal)	<b>£19</b>
<b>Spring Vegetables</b> Yorkshire asparagus, confit pink fir potatoes, bagna cauda, Chardonnay dressing (347 Kcal)	<b>£12</b>
<b>Chicken Liver Parfait</b> plum, orange, pickles, Brioche toast (703 Kcal)	<b>£12</b>
<b>Prawn Cocktail</b> Argentinian pink "prawn", cucumber, baby gem, lemon cured tomato (255 Kcal)	<b>£14</b>
<b>Thai-Spiced Cornish Crab Risotto</b> lemongrass, lime leaf, green chilli (751 Kcal)	<b>£15</b>

## MAINS

<b>House-aged Duck</b> sweet and sour cherry, beetroot, orange endive, hoisin bun (1733 Kcal)	<b>£28</b>
<b>Yorkshire Lamb Rump</b> potato rosti, capers, raisin, herbed pea puree, broad beans (770 Kcal)	<b>£30</b>
<b>Cod</b> clotted cream mash potato, Roscoff onion, Yorkshire asparagus, young garlic cream (1096 Kcal)	<b>£28</b>
<b>Halibut</b> leek fondue, peppercorn cream, crispy shallots, watercress (958 Kcal)	<b>£32</b>
<b>Butter Pie</b> smoked cheddar sauce, chives and onion soubise (1580 Kcal)	<b>£22</b>

## THE MEAT MARKET

All our steaks are served with chips and malt-glazed onion. Sourced from Waterfold Farm in the Yorkshire Dales this family-owned farm graze their cattle on idyllic lush grassland. The meat is dry-aged for a minimum of 28 days which naturally improves the taste and texture.

<b>House-aged Yorkshire Pork Chop</b> (2581 Kcal)	<b>£28</b>
<b>8oz Fillet</b> the most tender cut of beef, very lean and comes from the lower-middle of the back (996 Kcal)	<b>£44</b>
<b>10oz Sirloin</b> delicious small rim of fat, which renders to carry flavour within the steak. Recommended medium rare (1281 Kcal)	<b>£45</b>
<b>10oz Ribeye</b> generous marbling of fat, which renders the most tastiest of steaks. Recommended medium/medium rare (1284 Kcal)	<b>£48</b>
<b>16oz Chateaubriand</b> The Chateaubriand is classed as the "Best of the Best" when it comes to Beef Steaks, it consists of the fillet head and is very lean and very tender. It will be expertly carved at your table. (1822 Kcal)	<b>£100</b>



## SAUCES

**Peppercorn sauce** (194 Kcal)

**£5 Bone Marrow & Black Truffle** (255 Kcal) **£5**

**Chimichurri** (471 Kcal)

**£4 Beauvale Blue Cheese** (336 Kcal) **£4**

## SIDES

**Roasted Heritage Carrots**  
rosemary, confit garlic (322 Kcal)

**£6 Dripping Chips** **£5**  
caramelised onion salt (535 Kcal)

**Spring Greens**  
Yorkshire asparagus, peas, broad beans, brassicas, herbed garlic butter (141 Kcal)

**£6 Caesar Salad** **£6**  
baby gem lettuce, pancetta, anchovies, parmesan (632 Kcal)

**Beef Fat Rosti**  
truffle mayonnaise (680 Kcal)

**£5 Mac 'n' Cheese** **£9**  
four cheese sauce, fresh macaroni (689 Kcal)

## DESSERTS

**White Chocolate and Whiskey Bread and Butter Pudding** **£10**  
croissant pudding, whiskey ice cream, honeycomb (859 Kcal)

**Sticky Toffee Pudding** **£10**  
butterscotch sauce, salted caramel ice cream (1131 Kcal)

**Strawberries and Clotted Cream Pavlova** **£10**  
Torched meringue, strawberry sorbet, strawberry compote, clotted cream Chantilly (820 Kcal)

**Rhubarb and Custard Tart** **£10**  
Poached Yorkshire rhubarb, crème diplomat, crisp sweet pastry (1095 Kcal)

## SELECTION OF BRITISH CHEESES

**£17**

**Homemade crackers, seeded stout bread, homemade chutney, quince purée** (917 Kcal)

**Doddington** Northumberland – England – cow's milk – unpasteurised

Doddington is made using a hybrid of cheese-making techniques, Parmesan, Cheddar and aged Gouda, yet cheese maker Maggie's original main influence was Red Leicester! Using fresh milk straight from the family's cows, the cheese is handmade every day on their farm. It is then aged for over a year to allow the strength and crystalline nature to develop. When matured it develops sweetness with a sharp savoury finish.

**Roll Right** Gloucestershire – England – cow's milk – pasteurised

A mellow, buttery, 'washed-rind' cheese that expresses the rich and diverse clover pasture of Chedworth's Manor Farm. It is based on the classic French cheese Reblochon and encircled in a spruce band that helps hold it together and adds a piney note to the cheese.

**Ragstone** Herefordshire England – goat's milk – pasteurised

A soft, matured goat's cheese with a densely fudgy texture and lactic, lemony flavours reminiscent of crème fraîche.

**Colston Basset Stilton** Nottinghamshire – England – cow's milk – pasteurised

Rich and velvety smooth. Sweet, with mineral tones and winery spice. Made under the watchful eye of Billy Kevan, only the fourth Head Cheesemaker of the dairy since 1920, and a watchword for consistency. Colston Basset Stilton is the only remaining, exclusively hand-ladled Stilton.

## AFTER DINNER DRINKS

**Coffee all £4**

**Espresso**

**Americano**

**Cappuccino**

**Latte**

**Macchiato**

**Selection of loose teas - from The Manor - all priced at £3**