

A LA CARTE MENU

Our Daily selection of Handmade Breads,
Served with Flavoured Butters

To Start

Heritage Tomatoes,
Whipped Rosary Goats Cheese, Tomato Crisps, Tomato Water £14

Pan Seared Scallops,
Cauliflower puree, Roast Cauliflower Florets, Chorizo £18

Crab Bon Bons,
Romesco Sauce, Parsley Sponge, Chicken Skin £17

Ravioli Carbonara,
Parmesan Cream, Pancetta £15

Main Course

North Atlantic Halibut,
Saffron Potatoes, Roast Fennel, Mussels, Samphire, Caviar, Langoustine Cream £35

Gressingham Duck,
Choux Farci, Beetroot, Baby Courgette, Parisienne Potato, Beetroot & Rhubarb Ketchup £36

Trio of Yorkshire Lamb
Cannon, Kofta and Rib, Potato Terrine, Roast Aubergine, Lamb Jus £38

Mushroom and Truffle Parcel,
Potato Risotto, Charred Spring Onion, Roast Mushroom £25

Dessert

Yorkshire Apricot Soufflé,
Raspberry Ripple Ice Cream £15

Please allow up to 15 minutes

Symphony of Chocolate,
Dark Chocolate Mousse, Milk Chocolate Tart, White Chocolate Parfait, Chocolate Creme Caramel £14

Preserved Lemon,
Light Lemon Mousse Encased in White Chocolate, Streusel, Strawberry & Mint Compote £13

Brockley Hall Cheese Plate,
Grapes, Celery, Biscuits, Quince Jelly 3/£16 6/£19.95

Coffee and Handmade Petite Fours £4.95

If you have any special dietary requirements including allergies
please speak to your server before placing your order.
We cannot guarantee the 100% removal of all bones,
so we do advise caution when consuming our fish as they may contain bones.