

DINNER

6PM-9PM

STARTERS

PEA AND WATERCRESS SOUP v, gf	12.50
jersey royal salad	
'LISHMAN'S OF ILKLEY' CHARCUTERIE gf	15.00
cured meats, stuffed peppers, pickles, chutneys	
WILD MUSHROOMS ve, gf*	12.50
mushroom butter, toasted crumpet	
SALT & PEPPER KING PRAWNS gf	16.00
crispy garlic, chilli, yuzu mayonnaise, sesame	
KING SCALLOPS gf	22.00
cauliflower, black garlic, lime	
HAM HOCK AND PARSLEY TERRINE gf	15.00
roasted wensleydale cheese, balsamic onions	
BRITISH ASPARAGUS v, ve*, gf*	15.00
wild garlic, old winchester cheese	
OAK SMOKED SALMON gf*	18.00
egg, shallots, capers, creme fraiche, lemon, wholemeal bread	

GRILL

Served with jenga chips, peppercorn sauce, baby gem, caesar dressing, crispy onion.

SIRLOIN 10oz gf	42.00
FILLET 8oz gf	52.00

Our beef is 28-day dry aged in himalayan rock salt chambers and grass fed from northern farms.

cooking guide:

blue (very red)

rare (cooler red centre)

medium rare (warm pink centre)

medium (hot pink centre)

well done (no pink)

WAGYU BURGER gf*	25.00
crispy bacon, gouda, relish, skin-on-fries	

MAINS

CORN FED CHICKEN BREAST gf	26.00
crispy potato gnocchi, sage butter	
YORKSHIRE LAMB RUMP gf	36.00
confit lamb hash brown, goats cheese, charred baby leeks	
HOLME FARM VENISON LOIN (PINK) gf	39.00
maple and carrot puree, blackberries, wild mushroom, jus, kale	
HERB CRUSTED COD FILLET gf*	29.00
parsley potato terrine, shetland mussels, spring greens	
PEA AND SHALLOT RAVIOLI ve	23.00
confit shallots, parmesan crumble	
FISH AND CHIPS gf	25.00
crushed peas, tartare sauce, lemon	
TANDOORI CARROTS ve, gf	23.00
tomato chutney, lemon rice	
BUBBLE AND SQUEAK RISOTTO v,ve*,gf	23.00
mascarpone, crispy poached egg	

SIDES 6.00

PARMENTIER LYONNAISE POTATOES ve,gf	
CREAMED SPINACH v,gf	
TENDER STEM BROCCOLI gf	
parmesan, lemon	
CHANTENAY CARROTS v, gf	
orange, honey	
SKIN-ON FRIES gf	
CAESAR SALAD gf*	
parmesan, croutes (anchovies on request)	

PUDDINGS 12.50

TIRAMISU v, gf	
WARM CHOCOLATE CAKE v, gf	
raspberries, condensed milk	
BANOFFEE TART ve	
caramel ice cream	
CARAMELIZED HONEY CREME BRULEE v, gf*	
macadamia nut biscotti biscuits	
ICE CREAM SELECTION v, gf*	
choose from vanilla, chocolate, strawberry or salted caramel	
BRITISH CHEESE SELECTION gf*	19.00
chutney, sourdough crackers	

v-vegetarian, ve-vegan, gf-gluten free, *-adaptable.

Please advise a member of our team if you have any food allergies or special dietary requirements
Hotel guests with dinner included have a food allowance of £36, £42 or £49 depending on the experience booked.

An optional 10% service charge will be added to your bill

Please speak to a member of the team if you would like this to be removed.

Price includes VAT at current rate.

08.07.24