



# Winter Sunday Menu

## To Start

Soup... of Local Grown Celeriac and Madeira, Blackened Celeriac and Pickled Silverskin, Ewes' Curd and Brassicas with a little Smoked Eel and Watercress Steamed Bun £14

*Wine suggestion: Matifoc, NV, Rancio Sec, Abbé Rous, Vin de Pays, France £7.60/100ml*

Raviolo... of Whitby Day Boat Lobster and Douglas Fir-cured Salmon with

Star Inn Orchard Pear spiked with Kings Ginger Wine, Crown Prince Pumpkin Velouté £24

*Wine suggestion: Chardonnay, 2023, Novum, New Zealand £18.70/125ml, £26.20/175ml or £37.40/250ml*

Mussels... Ampleforth Cider-steamed Mussels with a Potage of Poached Salt Cod,

Chorizo and Violet Potatoes, Charred Hispi Cabbage, Moss Parsley £20

*Wine suggestion: Xiropotamos Blanc de Noirs, 2021, Tatsis, Greece £15/125ml, £21/175ml or £30/250ml*

Terrine... North Yorkshire Moors Game Terrine with Sloe Gin and Damson 'Ketchup',

Walnut Brioche, Winter Seedlings £17

*Wine suggestion: Chianti Classico, 2022, Bibbiano, Tuscany £11.40/125ml, £16/175ml or £22.80/250ml*

'BPF'... Grilled Black Pudding and Pan-fried Foie Gras with

Pickering Watercress, Apple and Vanilla Chutney, Scrumpy Reduction £20

*Wine suggestion: Moulin Touchais 1985, Coteaux Du Layon £20.60/100ml*

## Mains

Rievaulx Shot Mallard... roasted on its Crown and Maple-glazed, Chewy Beetroots,

House Preserved Quince, Molasses, Confit Leg, Almond and Fig Tartlet £32

*Wine suggestion: Pinot Noir, 2022, Payten & Jones, Yarra Valley £12/125ml, £16.80/175ml or £24/250ml*

Festive Spice-rubbed North Sea Monkfish... Piedmont Hazelnut Pease Pudding, Swiss Chard and

Thyme-poached Turnips with a little 'Bottarga' and Crisp Cheek 'Mock Carbonara' £40

*Wine suggestion: Savatiano, 2023, Aoton Winery, Greece £12/125ml, £16.80/175ml or £24/250ml*

Sage Butter-roasted Yorkshire Reared Bronze Turkey with Homemade Pigs in Blankets,

Garden Thyme-braised Potato, Festive Juices £26

*Wine suggestion: Babiana, 2023, Vondeling, Paardeberg, S Africa £10/125ml, £14/175ml or £20/250ml*

## Sunday Roasts *all served with Complementary Duck Fat Roast Potatoes and Seasonal Vegetables*

Beef... Roast Sirloin of Marwood's Village Reared Beef (m/r) with Yorkshire Pudding, Garden Savoy

Cabbage, Forcemeat and Blackened Carrot, Fresh Horseradish with Lightfoot Ale Gravy £30

*Ale/Wine suggestion: Theakston's Lightfoot £3/Half or 'Rioja Crianza', 2021, £8.40/125ml, £11.80/175ml*

Pork... Rare Breed Warrick Bailey Pork Belly with Orchard Apple and Cinnamon, Pedro Ximénez,

Black Pudding Scotch Egg, Scratching, Sage 'n' Onion Juices £26

*Wine suggestion: Fleurie, 2023, Manoir du Carra, Beaujolais £9.50/125ml, £13.30/175ml or £19/250ml*

'Upgrade' your Roast...

Yorkshire Pudding Royale with Pan-fried Foie Gras, Winter Black Truffle,

Sweet Onion and Roasting Juices £18

## Puddings & Cheese

Tartlet... Star Inn Orchard Apple and Cinnamon Tartlet with

Roasted Pecan and Oat Crumble, Peat Whisky Caramel, Apple Sorbet V £12

*Wine suggestion:* **Late Harvest Viognier**, 2021, Château Saint-Giraud, Ardeche, France £7/75ml

After Eight...Baked Valhrona Chocolate and Mint Soufflé with 'Old Skool' Mint Custard and

Tahitian Vanilla Ice Cream V £15 Cooked to order - please allow 15 minutes)

*Wine suggestion:* **Maury**, 2023, Domaine Pouderoux, France £9.90/75ml

Brambly Snap... Hedgerow Bramble and Homemade Cassis Brandy Snap with

its own 'Consommé, Triple Cream and Pontefract Cake Ice Cream V £12

*Wine suggestion:* **Muscateddu**, NV, Domaine Fiumicicoli, Corsica, France £9.60/75ml

'Baba'... Armagnac-soaked Baba with Milk Oolong -steeped Prunes,

Nutmeg Chantilly and Delord Bas Armagnac l'Authentique V £13.50

*Wine suggestion:* **Hanepoot Old Vine**, 2020, 'Gevonden', Daschbosch, South Africa £10/75ml

Selection of Ice Creams and Sorbets £8.50/3 scoops, choose from:

Mince Pie Ice Cream with Toasted Marzipan

Clementine and Bayleaf Sorbet, Pecan Nut and Toasted Oats

Gingerbread Ice Cream '99'

*Wine suggestions:* **Pedro Ximénez**, NV, El Candado, Valdespino, Spain £10.40/75ml

## Savoury Pudding

'Magnum'... White Chocolate and Cep 'Magnum' with Harome Thyme-scorched Honey,

Pickled Pear 'Aero', Medjool Date and Toasted Hazelnut, Roast Crèmeux V £13

*Wine suggestion:* **Late Harvest Tokaji**, 2018, Mad, Hungary £10.20/75ml

## Cheese Course

All our Cheese Trolley selections are served with

Grape 'n' Raisin Chutney, Bitter Herb Salad, Warm Digestives

~ A Choice of Three Cheeses £16

~ A Choice of Four Cheeses £18

~ A Choice of Five Cheeses £20

~ A Choice of Six Cheeses £22

*We recommend a glass of port to accompany our Cheese Course:*

**Churchill's LBV**, 2019 £8.20/75ml

Smooth and complex with juicy flavours of wild berries and black chocolate

**Churchill's Tawny**, 10 year old £12.50/75ml

Complex nutty aromas combined with hints of honey and figs

**Churchill's**, 30 year old £31/75ml

Aromas of dried fruits and honey. Explosive taste with hints of orange jam and a persistent finish

**Churchill's Vintage**, 1997 £34/75ml

Well-balanced, fresh 'Vintage' with aromas of herbs and pine essence

**Churchill's**, 40 year old £46/75ml

Intense nutty aromas with hints of aniseed and citrus; rich with a fresh finish

# Winter Vegetarian Sunday Menu



## To Start

### Soup...

Local Grown Celeriac and Madeira Soup... Blackened Celeriac and Pickled Silverskin, Ewes' Curd and Brassicas with a Soft Herb Taco

*Wine suggestion:* **Matifoc**, NV, Rancio Sec, Abbé Rous, Vin de Pays, France £7.60/100ml

### Pumpkin...

Poached Crown Prince Pumpkin, spiked with King's Ginger, Frozen Douglas Fir, Toasted Seeds and Festive-spiced Pumpkin Velouté £17

*Wine suggestion:* **Chardonnay**, 2023, Novum, Marlborough, New Zealand  
£18.70/125ml, £26.20/175ml or £37.40/250ml

### Cauliflower...

'Newfield Organics' Cauliflower, Butter-poached with Autumn Truffle and Moorland Tomme Whip, Sweet Onion Kitchen Tobacco £17

*Wine suggestion:* **Chenin Blanc**, 2023, Off The Record, Elgin, South Africa  
£12.30/125ml, £17.30/175ml or £24.60/250ml

## Mains

### Yorkshire Roast...

Chestnut Mushroom and Beetroot 'Roast' served with Rapeseed and Garden Herb Roast Potatoes, Mixed Seasonal Vegetables and Root Vegetable Gravy £25

*Ale/Wine suggestion:* **Theakston's Lightfoot** £3/Half or 'Rioja Crianza', 2020, £8.40/125ml, £11.80/175ml

### Cheese Soufflé...

Twice-baked Stinking Bishop Soufflé with Mulled Red Wine Shallot Relish, Spiced Poached Mouneyrac Pear, Roast Chestnut and Hedgerow Shoots £22

*Wine suggestion:* **Xinomavro**, 2022, Skyphos, Naossa, Greece £10/125ml, £14/175ml or £20/250ml

### Artichoke...

Risotto of Jerusalem Artichoke with Dale End Cheddar, Salted Cracked Hazelnuts and Garden Brassicas £22

*Wine suggestion:* **Chenin Blanc**, 2023, Off The Record, Elgin, South Africa  
£12.30/125ml, £17.30/175ml or £24.60/250ml

## Additional Sides

Salted Skinny Chips V £8

Winter Herb Salad V £7

Add Winter Truffle V to any dish £10 per gram

Please ask for any traditional condiments

'Fat' Chips, Home-brewed Vinegar V £8

Mixed Seasonal Vegetables V £7

## Puddings & Cheese

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Roasted Pecan and Oat Crumble, Peat Whisky Caramel, Apple Sorbet V £12

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After Eight...Baked Valhrona Chocolate and Mint Soufflé with 'Old Skool' Mint Custard and

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Clementine and Bayleaf Sorbet, Pecan Nut and Toasted Oats

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## Sunday Lunch Table d'Hôte

Served 12-6pm. For the whole table only.  
Please note no allergens can be accommodated or  
alterations made to this menu

Bread...with our compliments  
Sourdough and Salted Breadsticks with  
Whipped House Butter, Smoked Cod's Roe

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Soup...  
Indian-spiced Pumpkin Soup with  
Sweet and Sour Raisins, Onion Bhaji

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Halibut...  
Dill and Pink Peppercorn-cured Halibut with  
Village Hen's Egg Mayonnaise, Toasted Pikelet and  
Coastal Vegetables

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Turkey...  
Sage Butter-roasted Yorkshire Reared Bronze Turkey with  
Homemade Pigs in Blankets, Garden Thyme-braised Potato,  
Festive Juices

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Magnum...  
Plum Pudding and Dark Chocolate 'Magnum' with  
Advocaat 'Snowball' Ice Cream, Candied Orange,  
Sloe Gin Syrup

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Filter Coffee or Speciality Tea...  
served with Petits Fours  
£55 per person