



### Sample Tasting Menu

Pickled Quails Egg  
Smoked Cod's Roe, Rhubarb  
Lamb Tartare, Wild Garlic

Scottish Squid  
Butternut Squash

Stout & Irish Treacle Bread  
Cultured Butter

Beef Tartare  
Cucumber, Dill

Hispi Cabbage  
Mussel, Garlic Mustard

Monkfish  
Brown Butter, Trout Roe

Lamb Saddle  
Asparagus, Green Garlic

Optional Cheese Course  
(£20 Supplement)

Rhubarb  
Caramelised Oats, Lemon Verbena

Preserved Blackberry  
Woodruff

Tasting Menu £125 Per Person



## Long Gallery Snacks & Nibbles

Gordal Olives & Lemon Zest – 6  
Cured Pork Croquettes – 6.5  
Boquerones Anchovies – 5.95  
Smoked Almonds – 4.5  
Haxby Sourdough & Olive Oil – 5.5

## Starters

Salt Aged Sirloin Tartare, Sour Cucumber, Smoked Potato Crisps – 16  
Pan Roasted Scallop, Caramelised Onion Purée, Mussel Cream – 18  
Spilmans Asparagus, Crispy St Ewe Egg, Hollandaise – 15

## Mains

Pan Roasted Lamb Saddle, Green Garlic & Spilmans Asparagus – 28  
Steamed Brill, Brown Butter Emulsion & Tenderstem Broccoli – 28  
Handmade Pumpkin Ravioli, Wild Garlic, Butter Emulsion – 22

## Sides

Buttered Seasonal Vegetables – 6  
Potato Purée – 6

## Desserts

Poached Forced Yorkshire Rhubarb, Caramelised Oats, Vanilla Custard – 13  
Preserved Blackberry, Caramelised Rose Yoghurt, Coffee Chaff Ice-Cream – 13  
Butter Baked Squash, Cream Cheese Ice-Cream, Pumpkin Crumb – 13  
Selection of British Cheeses, Pumpkin Seed Crackers, Truffle Honey – 20

A discretionary 12.5% service charge will be added to all bills. All of which is shared equally between the staff.