



NEW YEAR'S EVE

Starters

Pan-Seared King Scallops, Thai-infused Bisque, Carrot, Shiso (GF)

Crumpet with Scottish Smoked Salmon, White Crab Meat & Avocado (DF*, GF*)

Local Game Terrine, Cumberland Sauce and Toasted Sourdough (DF, GF*)

Jerusalem Artichoke Velouté, Wild Mushrooms, Artichoke Crisp, Truffle (DF, V, VE)

Main Courses

Treacle-Cured Beef Fillet, Potato Fondant, Creamed Spinach, Chargrilled Celeriac, Beef Sauce (DF*, GF)

Venison Loin, Celeriac, Braised Red Cabbage, Blackberries, Haggis Fritter, Venison Sauce (DF*, GF*)

Roast Halibut, Café de Paris Butter, Buttered Hispi Cabbage, Pickled Mussels and Clams (DF*, GF)

Butternut Squash & Sage Risotto, Toasted Seeds, Harrogate Blue Cheese, Maple (DF*, GF, V, V*, VE*)

Desserts

Guinness and Date Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (GF*, V)

Set Chocolate Cream, Tonka Bean Ice Cream, Oabika, Cocoa Crisp (GF, V)

Warm Raspberry & Almond Tart, Vanilla Cream, Compote (GF*, V)

Yorkshire Cheese Board, Quince, Truffle Honey, Winter Chutney, Artisan Crackers (GF*, V)

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 10% service charge will be added to your bill.

