



Welcome to Legacy, shaped by York’s heritage,  
inspired by its pioneers, and honoured to tell its story.

Executive Chef Kevin Bonello and Head Chef Ahmed Abdalla  
are delighted to welcome you.

In each dish, you’ll taste the very essence of Yorkshire, England  
and the United Kingdom, in a space where locality, seasonality  
and creative flair intertwine.

Here, we craft you an experience like no other, where whichever  
path you choose, you’ll journey through one of the three defining  
eras that shaped York into the vibrant city it is today.  
We invite you to relax, unwind and embark on a culinary journey  
that defines the very essence of our Legacy.



· WINE FLIGHTS ·

|           |                                                                                            |                                                                                            |                                                                                              |
|-----------|--------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|
| CLASSICAL | <br>£45 | <br>£60 | <br>£70  |
| PRESTIGE  | <br>£75 | <br>£90 | <br>£100 |

Please inform a team member of any allergies or intolerances before placing your order.  
Although we take the utmost care in preparing our food and handling allergens, we cannot  
guarantee the complete absence of allergen traces in our preparation areas or ingredients.  
Our food and drinks are prepared in environments where cross-contamination with allergens  
may occur, and our menu descriptions do not list all ingredients. If you have any questions or  
need assistance with our allergen information, please ask a team member.

A discretionary service charge of 12.5% will be added to the total bill.



£100

Snacks from the Kitchen

Cheese and Onion  
Whitby Crab

Chawanmushi

White Asparagus / Pickled Shimeji /  
Shiro Kombu

Celeriac & Grains

Salt-Baked Celeriac / Millet & Buckwheat /  
Fermented Celeriac & Whey Sauce

Parker House

Ampersand Dairy  
Cultured Butter

Atlantic Halibut

Blue Mussels / Charred Lemon /  
Purple Sprouting Broccoli

Yorkshire Lamb

Braised Neck / Kabu Turnip /  
Nasturtium Pesto

Grand Honey

Goat's Milk / Sea Buckthorn /  
Marigold

or

Manjari Chocolate

Hazelnut / Blackberry / Arabica



£115

Snacks from the Kitchen

Cheese and Onion  
Whitby Crab

...

Potato Pavé  
Pork Beignet

Red Mullet

Piperade / Aljotta /  
Wild Garlic

or

Bottoni

Braised Beef Tail /  
Roscoff Onion / Mushroom Dashi

Celeriac & Grains

Salt-Baked Celeriac / Millet & Buckwheat /  
Fermented Celeriac & Whey Sauce

Parker House

Ampersand Dairy  
Cultured Butter

Atlantic Halibut

Blue Mussels / Charred Lemon /  
Purple Sprouting Broccoli

or

Yorkshire Lamb

Braised Neck / Kabu Turnip /  
Nasturtium Pesto

Grand Honey

Goat's Milk / Sea Buckthorn /  
Marigold

or

Manjari Chocolate

Hazelnut / Blackberry / Arabica

Tomlinson Rhubarb

Pear Compote /  
Blood Orange / Ginger



£130

Snacks from the Kitchen

Cheese and Onion  
Whitby Crab

...

Potato Pavé  
Pork Beignet

Orkney Scallop

Katsuobushi / Sake /  
Cucumber

Red Mullet

Piperade / Aljotta /  
Wild Garlic

or

Bottoni

Braised Beef Tail /  
Roscoff Onion / Mushroom Dashi

Celeriac & Grains

Salt-Baked Celeriac / Millet & Buckwheat /  
Fermented Celeriac & Whey Sauce

Parker House

Ampersand Dairy  
Cultured Butter

Atlantic Halibut

Blue Mussels / Charred Lemon /  
Purple Sprouting Broccoli

or

Yorkshire Lamb

Braised Neck / Kabu Turnip /  
Nasturtium Pesto

Grand Honey

Goat's Milk / Sea Buckthorn /  
Marigold

or

Manjari Chocolate

Hazelnut / Blackberry / Arabica

Tomlinson Rhubarb

Pear Compote /  
Blood Orange / Ginger