



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



PRESTIGE



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
Fennel Tart

Chawanmushi

White Asparagus / Pickled Shimeji /
Shiro Kombu

Celeriac & Grains

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

Parker House

Ampersand Dairy
Cultured Butter

Vidalia Onion

Smoked Sweet Potato / Kabu
Turnip / Nasturtium Pesto

Long Aubergine

Purple Sprouting Broccoli /
Charred Lemon / Kimchi

Grand Honey

Goat's Milk / Sea Buckthorn /
Marigold

or

Manjari Chocolate

Hazelnut / Blackberry / Arabica



£115

Snacks from the Kitchen

Cheese and Onion
Fennel Tart

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Potato Pavé
Pumpkin Beignet

Chawanmushi

White Asparagus / Pickled Shimeji /
Shiro Kombu

Celeriac & Grains

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

Parker House

Ampersand Dairy
Cultured Butter

Vidalia Onion

Smoked Sweet Potato / Kabu
Turnip / Nasturtium Pesto

or

Long Aubergine

Purple Sprouting Broccoli /
Charred Lemon / Kimchi

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
Fennel Tart

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Potato Pavé
Pumpkin Beignet

Chawanmushi

White Asparagus / Pickled Shimeji /
Shiro Kombu

Bottoni

Ashlynn Goat's Cheese /
Roscoff Onion / Smoked Mushroom Dashi

Celeriac & Grains

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

Parker House

Ampersand Dairy
Cultured Butter

Vidalia Onion

Smoked Sweet Potato / Kabu
Turnip / Nasturtium Pesto

or

Long Aubergine

Purple Sprouting Broccoli /
Charred Lemon / Kimchi

Grand Honey

Goat's Milk / Sea Buckthorn /
Marigold

or

Manjari Chocolate

Hazelnut / Blackberry / Arabica

Tomlinson Rhubarb

Pear Compote /
Blood Orange / Ginger