



£100

£20 Supplement

**Sandwich**  
Parmesan / Roscoff Onion / Pickle

**Tart**  
Chantenay Carrot / Whitby Crab /  
Finger Lime

**Takoyaki**  
Ox Tongue / Aubergine /  
Taramasalata

**Sourdough & Homemade  
Grissini Piedmont**  
Cultured Butter / Black Garlic &  
Grand Honey Butter

**Crapaudine Beetroot**  
Mustard Seeds / Horseradish /  
Yeast

**Salt Baked Celeriac**  
Spelt / Soft Hen Yolk /  
Hazelnuts

or

**North Sea Caught Monkfish**  
Onion Garni / Shiitake Mushroom /  
Nashi Pears

**Binchotan Grilled Bass**  
Smoked Pike Roe / Fennel /  
Asparagus

or

**Suckling Pig**  
Swede / Potato-Lovage /  
Poivadre Sauce

**Roasted Tanariva Chocolate**  
Buckwheat / Almond /  
Sea Buckthorn

or

**Gariguette Strawberries**  
Baked Ricotta / Caramelised Brioche /  
Pedro Ximénez

**Selection of English & French  
Farmhouse Cheese Trolley**  
Fruit Cake / Preserve / Pecans / Honeycomb



£115

£20 Supplement

**Sandwich**  
Parmesan / Roscoff Onion / Pickle

**Tart**  
Chantenay Carrot / Whitby Crab /  
Finger Lime

**Takoyaki**  
Ox Tongue / Aubergine /  
Taramasalata

**Sourdough & Homemade  
Grissini Piedmont**  
Cultured Butter / Black Garlic &  
Grand Honey Butter

**Crapaudine Beetroot**  
Mustard Seeds / Horseradish /  
Yeast

**Berlingots**  
Baron Bigod / Dates /  
Smoked Hay

or

**North Sea Caught Monkfish**  
Onion Garni / Shiitake Mushroom /  
Nashi Pears

**Salt-Baked Celeriac**  
Spelt / Soft Hen Yolk /  
Hazelnuts

or

**Veal Sweetbreads**  
Jerusalem Artichoke / Winter Truffles /  
Vin Jaune

**Binchotan Grilled Bass**  
Smoked Pike Roe / Fennel /  
Asparagus

or

**Duo of Duck**  
Quince / Morels /  
Timur Pepper

**Forced Rhubarb**  
Kefir / Almalfi Lemon

**Roasted Tanariva Chocolate**  
Buckwheat / Almond /  
Sea Buckthorn

or

**Gariguette Strawberries**  
Baked Ricotta / Caramelised Brioche /  
Pedro Ximénez

**Selection of English & French  
Farmhouse Cheese Trolley**  
Fruit Cake / Preserve / Pecans / Honeycomb



£130

£20 Supplement

**Sandwich**  
Parmesan / Roscoff Onion / Pickle

**Tart**  
Chantenay Carrot / Whitby Crab /  
Finger Lime

**Takoyaki**  
Ox Tongue / Aubergine /  
Taramasalata

**Sourdough & Homemade  
Grissini Piedmont**  
Cultured Butter / Black Garlic &  
Grand Honey Butter

**Crapaudine Beetroot**  
Mustard Seeds / Horseradish /  
Yeast

**Orkney Scallop**  
Sake Sabayon / Sturia Caviar /  
White Kombu

**Berlingots**  
Baron Bigod / Dates /  
Smoked Hay

or

**North Sea Monkfish Tail**  
Onion Garni / Shiitake Mushroom /  
Nashi Pears

**Salt-Baked Celeriac**  
Spelt / Soft Hen Yolk /  
Hazelnuts

or

**Veal Sweetbreads**  
Jerusalem Artichoke / Winter Truffles /  
Vin Jaune

**Binchotan Grilled Bass**  
Smoked Pike Roe / Fennel /  
Asparagus

or

**Duo of Duck**  
Quince / Morels /  
Timur Pepper

**Forced Rhubarb**  
Kefir / Almalfi Lemon

**Roasted Tanariva Chocolate**  
Buckwheat / Almond /  
Sea Buckthorn


or

**Gariguette Strawberries**  
Baked Ricotta / Caramelised Brioche /  
Pedro Ximénez

**Selection of English & French  
Farmhouse Cheese Trolley**  
Fruit Cake / Preserve / Pecans / Honeycomb

·WINE FLIGHTS·

Classical

£45	£60	£60
		

Prestige

£75	£90	£90
		



·LEGACY·  
AT THE GRAND. YORK

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.

Within these walls, we invite you to immerse yourself in a world where  
sustainability, locality, and seasonality intertwine seamlessly, allowing us  
to present the finest produce from our surrounding  
landscape. In each dish, you'll taste the very essence of Yorkshire,  
England and the United Kingdom, all from the heart of our beautiful  
city of York.

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: experience the opulence of  
Roman Eboracum through the **Stone** menu, the indomitable spirit of  
the Vikings' Jorvik through **Water**, and finally the enduring  
heritage of modern-day York through **Steel**.

We invite you to relax, unwind and embark on a culinary journey  
that defines the very essence of our Legacy.

 @Legacyyork



With our commitment to sustainability in mind, our menus are  
printed on 100% recyclable materials. Paper stocks are endorsed  
by the FSC, and printed as part of The Woodlands Trust  
carbon capture initiative.