



£100

£20 Supplement

Sandwich
Vegan Parmesan / Roscoff Onion / Pickle

Tart
Salt-baked Carrots / Curry Crema /
Finger Lime

Takoyaki
Aubergine / Tomato /
Basil

**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

Maple Glazed Delica Pumpkin
Pickle Walnut / Beer-Shiitake Sauce /
Morels

or
Vidalia Onion
Smoked Cauliflower / Swede /
Potato-Lovage

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
Vegan Parmesan / Roscoff Onion / Pickle

Tart
Salt-baked Carrots / Curry Crema /
Finger Lime

Takoyaki
Aubergine / Tomato
Basil

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

Crapaudine Beetroot
Mustard Seeds / Horseradish / Yeast

Salt-Baked Celeriac
Hazelnuts / Miso / Egg Yolk

Berlingots
Sheep Rustler / Dates /
Smoked Hay

Maple Glazed Delica Pumpkin
Pickled Walnut / Beer-Shiitake Sauce /
Morels

or
Vidalia Onion
Smoked Cauliflower / Swede /
Potato-Lovage

Forced Rhubarb
Kefir / Amalfi 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
Vegan Parmesan / Roscoff Onion / Pickle

Tart
Salt-baked carrots / Curry Crema /
Finger Lime

Takoyaki
Aubergine / Tomato
Basil

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

Crapaudine Beetroot
Mustard Seeds / Horseradish / Yeast

Jerusalem Artichoke Custard
Kombu / Spring Peas /
Wild Garlic

Berlingots
Sheep Rustler / Dates /
Smoked Hay

Salt-Baked Celeriac
Hazelnuts / Miso /
Egg Yolk

Maple Glazed Delica Pumpkin
Pickled Walnut / Beer-Shiitake Sauce /
Morels

or
Vidalia Onion
Smoked Cauliflower / Swede /
Potato-Lovage

Forced Rhubarb
Kefir / Amalfi 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.