

FOOD & DRINK

BITES

Baltzersen sourdough, Yorkshire sea salt house cultured butter	V/VG	6
Wensleydale Fountains Gold cheese & leek croquettes	V	8

SMALL PLATES

Wildfarmed sourdough flatbreads:	V	9
[1] Rosedale Abbey goat's brie, ember smoked beets, douglas fir honey	VG	9
[2] Crown prince pumpkin, pickled walnut, sage, pumpkin seeds		11
Cured Chalk Stream Trout, raw celeriac, foraged mustard leaf mayo		10
Estate venison, prune & black pudding terrine, quince, sourdough toast		8
	VG	
Hodmedod's pulse & grains, winter roots, spring cabbage broth		9
Nose to tail Estate Old Spot pork fritters, sage crackling, bramley apple		12
BBQ leeks, surf clams, Lishman's coppa, chive butter		

LARGE PLATES

Grilled coley fillet, sweetheart cabbage, hen of the wood mushrooms, sea truffle butter		19
Estate Barnsley chop, braised lentils, mint & lemon thyme relish		24
Mario's Yorkshire ricotta, wild leek & Russian kale rolled lasagna, horseradish, fiore pecorino	V	18
Estate white park beef, bone marrow & ale pie, creamed mash, seasonal greens		20
Roast king oyster mushrooms, crispy Jerusalem artichokes, wild garlic, kelp juices	VG	18
Roast monkfish, nduja braised chickpeas, Russian kale, lardo, wild celery gremolata		24
Estate old spot pork cutlet, pickled apple, ember smoked creamed parsnip, spring greens, elderflower vinegar		19
Aged Jersey dairy cow 800g rib steak, ember smoked beef fat chimichurri & crispy confit potatoes (FOR TWO)		39.50 EACH

SIDES

Heritage carrot & swede crush 'brown butter'	V	6
January king cabbage, home cured pancetta, fava bean umami		5
Winter Sand Hutton leaves & wild herb salad	VG	6
Crispy confit potatoes, smoked garlic & roasted yeast aioli	VG	5

DESSERTS

'Triangle' rhubarb 'bocker-glory' meringue, custard, fennel pollen		8
Black treacle ginger parkin, butterscotch sauce, toasted hay semi freddo		7
Chocolate malt trinity cream		8
Cheeses - Shorthorn Blue, Dale End Cheddar, Moorland Tomme		15

