



Market Menu

Monday to Saturday 12 noon to 2.30pm

Monday to Sunday 5.30pm to 9.30pm

2 COURSES £21.95, 3 COURSES £24.95

STARTERS

Seasonal Soup of the Day (V)

Pressed Guinea Fowl

Apple, Winter Truffle & Brioche

Whitby Crab

Sun Stream Tomato, Cucumber & Dill

Northumbrian Leek

Yews Curd, Roast Hazelnut & Mushroom (V)

MAINS

Yorkshire Chicken

Pearl Barley, Caramelised Shallot & Madeira Sauce

Scottish Salmon

Creamed Potato, Samphire, Almond Buerre Noisette

Aubergine Parmigiana

Tomato Fondue, Olive Tapenade (V)

10oz Dry Aged Ribeye Steak (£10 Supplement)

Twice Cooked Chips, Confit Tomato & Rocket Salad, Sauce Au-Poivre

PUDDINGS

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice Cream

Caramelised Banana

Roasted Hazelnut & Salted Caramel

Dark Chocolate Fondant

Sour Cherry & Pistachio

Cheese Plate

Harrogate Fruit Cake, Grapes, Celery & Chutney

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to tables of 8 or more.