



Fine Dining Supper Club

To begin

Homemade crusty sour dough

Balsamic and olive oil

Starter

'Caprese Salad'

mozzarella parsley oil cured tomatoes, basil, pomegranates

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Seared Orkney hand dived King scallop,

truffled celeriac puree, granny smith and smoked bacon vinaigrette

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Twice-baked Yorkshire Cheddar cheese soufflé

Micro herb salad and Yorkshire heather honey dressing

Mains

Roasted North-east cod,

Lemon and dill butter crust, spinach, root vegetable 'chowder'

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Beetroot pearl barley risotto,

chestnut mushroom sauce, vegetarian parmesan

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Butter-roasted chicken supreme

tenderstem, parsley butter mash, diane sauce

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28 day dry-aged fillet of Yorkshire beef

parsley mash, sauteed greens, peppercorn sauce

Afters

Sticky toffee pudding

Bramley apple toffee sauce, vanilla double cream ice cream

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Belgian dark chocolate & orange delice

Raspberries candied hazelnuts

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Tropical cheesecake,

mango, pineapple, coconut sorbet, raspberry tuile