



RESTAURANT MENU

Lindisfarne Oysters (Price per Oyster) – Natural: £4.00 Tempura: £4.25 Rockefeller: £4.50

STARTERS (£11.50)

Confit Crapaudine Beetroot (V) (GF)

Goat's Cheese, Pickled Beetroots, Beetroot Gel
Chenin Blanc, SSW, Breedekloof, South Africa 175ml £7.70

Cured Loch Duart Salmon, Salmon Rilette

Sun Blushed Tomato Pesto, Anchovies, Pickles, Herb Oil, Crisp Bread
Pinot Grigio, Cara Amica, Veneto, Italy 175ml £7.70

Chicken & Wild Garlic Terrine, Liver Pate

Wild Garlic Fritter, Split Jus Dressing
Chardonnay, St Auriol, Pays d'Oc, France 175ml £8.50

MAINS (£29.50)

Seared Beef Fillet Mignon

Roast Mushroom, Chicken Tornado, Waxed Potato, Charred Tender stem Broccoli, Marjoram Jus
Merlot, Santa Alba, Curicó Valley, Chile 175ml £7.70

Pan Fried Bream Fillet (GF)

Tiger Prawn & Crab Tortellini, Yorkshire Asparagus, Spinach, Garden Herb Nage
Sauvignon Blanc, Pa Road, Marlborough, New Zealand 175ml £9.95

New Season English Asparagus (V)

Poached Free Range Duck Egg, Baby Leeks, Crisp Potato, Wild Garlic, Caper & Garden Herb Dressing
Pinot Noir, 'La Bourgade', Joseph Castan, Pays d'Oc, France 175ml £8.50

DESSERTS (£9.50)

Grassington House Sticky Toffee Pudding

Vanilla Ice Cream, Almond Crisp, Miso Fudge, Toffee Sauce
Late Harvest Royal Tokaji, Hungary 70ml £7.95

LIME LEAF CRÈME BRULÉE (GF) (V)

Lime Leaf Ice Cream, Chocolate Tuile
Le Tertre Du Bosquet, Sauternes, Bordeaux, France 70ml £8.95

Tiramisu (GF)

Almond Cake, Tiramisu Mousse, Dark Chocolate Crisps, Almond Toffee, Clotted Cream Ice Cream
Rutherglen Muscat, Victoria, Australia 70ml £9.95

A Selection Of Courtyard Dairy Cheese (Supplement £6.50)

Homemade Apple Chutney & Tomato Crackers
Please ask about our selection of Ports