



STARTERS

Thai spiced Cornish crab risotto Lemongrass, lime leaf, green chilli (Kcal 558)	£10.95
Steamed Wagyu ox cheek pudding Black garlic, lovage emulsion, potato mousse (Kcal 573)	£12.50
Pea & Wild Garlic Velouté Tempura mussels, fermented potato flatbread (Kcal 512)	£8.50
BBQ Cod Green Curry sauce, fermented kohlrabi (Kcal 518)	£12.50
Grilled English Asparagus* Baron Bigod, malt crumbs, confit egg yolk, beer-pickled Roscoff (Kcal 621)	£11.95
Woodland Pork Belly Cider braised cheek, apple, turnip, black pudding (Kcal 547)	£12.95

*vegan option available

MAINS

Tranche of Cornish Brill Buttered leeks, shellfish cream (Kcal 828)	£29
Salt-Aged Yorkshire Duck BBQ pineapple, enoki mushroom, miso caramel, pak choi (Kcal 1197)	£25
Herdwick Lamb Lamb cutlet, faggot, confit carrot, dukkah, spinach & sheep yoghurt puree (Kcal 934)	£24.50
Grilled Bream Isle of Wight tomatoes, Romesco, spring onion, basil (Kcal 958)	£23
Guinea Fowl Confit Leg croquette, wild garlic, Hen-of-the-woods, purple sprouting broccoli (Kcal 1263)	£23
Slow Roasted Celeriac Wild mushroom, potato dumpling, fermented celeriac sauce, chive (Kcal 636)	£17.50

THE MEAT MARKET

All our steaks are aged for at least 28 days and are served with fries and malt-glazed onion. Sourced from Waterfold Farm in the Yorkshire Dales this family-owned farm graze their cattle on idyllic lush grassland. The meat is dry-aged for a minimum of 28 which naturally improves the taste and texture.

8oz Fillet The most tender cut of beef, very lean and comes from the lower-middle of the back (Kcal 909)	£38
10oz Ribeye Generous marbling of fat, which renders the most tastiest of steaks – recommended medium – medium/rare (Kcal 1119)	£35
8oz Sirloin Small rim of fat that serves as a flavour carrier – recommended medium-rare (Kcal 1101)	£29
10oz Sirloin Delicious small rim of fat, which renders to carry flavour within the steak – recommended medium rare (Kcal 1234)	£36
Côte de Beouf to share Please allow 45 mins for cooking, recommended medium (Kcal 2402)	£80

Served with dripping chips and malt glazed Roscoff onion



SAUCES

£3

Peppercorn (Kcal 194)

Chimichurri (Kcal 471)

Bone marrow and black truffle (Kcal 255)

Beauvale Blue Cheese (Kcal 336)

SIDES

£4.50

Dripping chips

Caramelised onion salt (Kcal 650)

BBQ Jersey Royals

Sour cream & chive (Kcal 460)

Cavolo Nero

Charred chilli dressing, crispy garlic (Kcal 160)

Grilled Cos Lettuce

Beauvale Bule cheese, pickled walnut, apple (Kcal 265)

Maple Roasted Chantenay Carrots

Miso butter (Kcal 260)

Isle of Wight Tomatoes

Maple verjus, pickled shallot, basil oil (Kcal 102)

DESSERTS

Hot sticky toffee pudding*

Toffee sauce, salted caramel ice cream (Kcal 750)

*GF option available

£8

White chocolate and whiskey croissant butter pudding

Whiskey ice cream, honeycomb (Kcal 713)

£8

Apple tart tatin

Tatin ice cream (Kcal 908)

£9.50

Tonka Bean Brûlée

Rhubarb sorbet, toasted brown sugar meringue (Kcal 902)

£9

Strawberry & Lemon Verbena Mille Feuille*

Strawberry sorbet, pistachio (Kcal 898)

*vegan option available

£9

Homemade bonbons £6 (Kcal 830)

SELECTION OF BRITISH CHEESES

£12

Crackers, homemade preserves (Kcal 917)

Baron Bigod *Unpasteurised – cow's milk – Suffolk - England*

Baron Bigod is the only traditional raw milk Brie-de-Meaux style cheese produced in the UK.

Ladled by hand with milk from the farm's French-bred Montbeliarde cows. It is aged to perfect ripeness, with a rich buttery softness towards the rind contrasted by a fresh, lactic core.

Stonebeck Wensleydale *Unpasteurised – cow's Milk - North Yorkshire - England*

A raw milk farmhouse cheese inspired by the heritage of there farm. The milk comes from a herd of just fifteen Northern Dairy Shorthorn cows, a rare breed native to the Yorkshire Dales. The cheese's taste and texture are an expression of the wildflower meadows and pasture in which the graze on: soft and creamy with long, complex and layered flavour.

St James *Unpasteurised – sheep's milk - Cumbria - England*

A washed-rind ewe's milk cheese that is strongly influenced by seasonality, ranging from a buttery softness to a more firm and granular texture. Flavours are deep, malty and punchy towards the rind, with a milky freshness and tangy note coming from the centre.

Cote Hill Blue *Unpasteurised – cows milk- Lincolnshire- England*

Cote Hill Blue Cheese is hand-made in the heart of the Lincolnshire Wolds for over 30 years. Cote Hill Blue Cheese is made from unpasteurized cows milk cheese taken directly from the cows to the cheese making rooms on the farm. It is a blue cheese that has a fine balance between rich creaminess and a peppery taste.

AFTER DINNER DRINKS

Coffee all £3.50

Espresso

Americano

Cappuccino

Latte

Macchiato

Selection of loose teas - Teas From The Manor - all priced at £3.25