

SUNDAY MENU 22ND FEB



SNACKS

Saltmoore Focaccia Whitby Sea Salt	6
Sea Salted Nuts	6
House Olives	6

STARTERS

Yorkshire Wood Pigeon	18
Bitter Waldorf Salad, York Airdried Ham	
Cauliflower Soup	14
With Stout Onion Petals, Black Bomber Éclair, Pickled Mustard Seeds, Chives	
Chalk Stream Trout	18
Turnip, Radish, Finger Lime, Buttermilk, Caviar	

MAINS

Saltmoore Burger	26
With Smoked Bacon, Cheese, Fries, Pickled Red Cabbage	
Fish & Chips	24
Cider Batter, Tartar Sauce, Mushy Peas	
Celeriac Risotto*	28
Truffle, Salsify, Parsley, Onion	

SIDES

Roasted Potatoes	6
Creamed Cabbage & Bacon Crumb Cauliflower Cheese Crushed Carrot & Swede	
50/50 Mash	8
Dauphinoise Potatoe's	

SUNDAY ROAST

Salt-Aged Beef Rump	34
Black Treacle Cured Beef Rump, Roast Potatoes, Carrot & Swede, Glazed Parsnip, Yorkshire Pudding, Horseraddish	
Rolled Berkshire Pork Belly	28
Roast Potatoes, Carrot & Swede, Glazed Parsnip, Yorkshire Pudding, Roasted Apple	
Roasted Cauliflower	18
Roast Potatoes, Gratinated Cauliflower Cheese, Carrot & Swede, Glazed Parsnip, Yorkshire Pudding	

DESSERTS

Sticky Toffee Pudding	13
Salted Caramel Sauce, Clotted Cream (V)	
Seasonal Fruit Crumble	13
Mascarpone Ice Cream (V)	
Chocolate & Chicory*	15
Dark Chocolate Cremeux, Chicory Ice Cream, Cocoa Nib, Buckwheat Shards (V)	
Blood Orange & Whitby Spiced Rum Sponge	16
BBQ Blood Orange Marmalade Gel, Burnt Honey Ice Cream (V)	
Courtyard Dairy Cheese Plate	16
Soft, Hard, Blue	

Soft Serve Ice Creams	11
Lemon Verbena Top* (V)	
Chocolate Rye Cookie, Salted Caramel (V)	
Apple Crumble, Apple Sorbet, Apple Compote, Creme Diplomat (V)	
Apple Sorbet, Crumble, Apple Compote* (Ve)	

*Gluten free option available

If you have an allergy or intolerance, please let us know. Whilst we do our best, we can't guarantee that any of our dishes are totally allergen free. Please note, we add a 12.5% discretionary service charge.

