

Harrogate Restaurant Week

3 courses for £30

Starters

Roasted Pork Belly

Pickled Daikon

Monkfish Scampi

Salt & Vinegar Mayo

Salt Baked Beets

Yellison Farm Goats Curd, Mushroom Ketchup (v)

Mains

Herb Fed Chicken

Tarragon & Wild Mushroom Mousseline, Crispy Chicken Skin, Pan Jus

Cornish Plaice

Buttered New Potatoes, Baked Isle of Wight Tomatoes, Lemon & Butter Emulsion

Cavolo Nero Pesto Orzo

Kale Crisps, Lemon Oil (v)

Sides

Winter Greens & Bacon Jam | 6

Sweet Potato Mash, Salted Butter (v) | 5

Chicory & Walnut Salad, Blue Cheese Dressing (v)(n) | 5

Espelette, Parmesan & Truffle Fries (v) | 5.5

Triple Cooked Chips (ve) | 5

Desserts

Bakewell Tart

Chantilly Cream (n)(v)

Dark Chocolate Mousse

Honeycomb (v)

Cave Aged Cheddar

Bread & Butter Pickles