

YORK RESTAURANT WEEK SET MENU

Two Courses: £30 per person

STARTERS

CELERIAC AND LEEK SOUP ^{Ve (A), GF(A)}

Truffle, Chive Crème Fraîche & Herb Croute

RIGATONI WITH VEGETABLE RAGOUT AND PEPERONCINO ^v

*Onion · Garlic · Courgette · Aubergine · Pepper ·
Chillies · San Marzano Tomatoes · Fresh Basil*

THE GRAND SCOTCH EGG

*Burford Brown Hen Egg · Spiced Pork Sausage ·
Truffle and Chive Emulsion*

MAINS

ORGANIC VEGAN MUSHROOM RISOTTO ^{Ve}

*Assorted Wild Mushroom · Vegan Parmesan ·
Truffle Oil · Baby Spinach · Chives*

BAKED SCOTTISH SALMON ^{GF(A)}

*Crushed New Potatoes · Asparagus · Unagi Glaze · Dill
Beurre Blanc*

ROYAL SUPREME OF CORNFED CHICKEN ^{GF}

*Carob-Cumin-Sumac Rub · Hummus · Fresh Coriander ·
Pine Nuts · Pomegranate-Mulberry-Yoghurt Raita*

DESSERTS

PASSION FRUIT & MISO ^{Ve, GF}

*Miso Sponge · Passion Fruit Caramel ·
Coconut Ice Cream*

STICKY TOFFEE PUDDING

*Ginger and Pineapple Compote ·
Apple and Mint Sorbet · Almond Breton*

Some of our menu items may contain allergens and traces thereof. Please speak to a team member for further information in relation to any allergies or special dietary requirements you may have.

The recommended calorie intake for an adult is approximately 2000 kcal per day.

V-Vegetarian; Ve-Vegan; GF-Gluten Free; (A)- Can be amended to this dietary requirement on request

A discretionary service charge of 12.5% will be added to the total bill.