



YORK RESTAURANT WEEK

AVAILABLE MONDAY-THURSDAY 12PM-9PM AND FRIDAY 12-3PM 4-COURSES FOR £30



ROAST CHESTNUT MUSHROOM VELOUTÉ
*Garlic “Minster mushrooms”, Kirkstall IPA jellies, wild garlic pesto,
whipped Tunworth cheese
(Add sourdough & cultured butter £4)*

TORCHED MACKEREL ‘NIÇOISE’
*Mollet hen’s egg, pickled shallot, green beans,
house dried heritage tomatoes, olive & hazelnut dressing*



CHARGILLED BREAST OF YORKSHIRE WOLDS CHICKEN
*North Sea lobster & ham knuckle “sausage”, French style peas,
Yorke ham lardons, lovage, English mustard cream*

Add Mrs Bells Buffalo Blue, brown butter & almond tart, pickled Mouneyrac pear £10



WHITBY RUM-SOAKED BABA
*Chargilled spiced pineapple, Madagascan vanilla Chantilly,
drunken raisins*

Add coffee or tea and sweet treats £5

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however, we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.