

£34.95

for three courses of the A La Carte menu only

Our head chef and his brigade strive to bring you a memorable fine dining experience. Using a vast array of ingredients from local artisan producers and select more exotic items. Taking classic English dishes and ingredients into the 21st century.

To Begin with...

Home Made Soup of the Day "Suitably Garnished"

Pan Roast King Scallops
Parsnip Pannacotta, Braeburn Apple, Curry Oil Powder

Seared Wood Pidgeon Breast Confit Leg, Walnuts, Cranberries & Quince

Hendricks Gin and Tonic cured Salmon Brown Shrimp, Cucumber, Mint and Lime

Oak Smoked Local Venison Carpaccio
Baby Beets, Roast Hazelnuts, Radish, Juniper Emulsion

Seasons Best Wild Mushrooms

Black Truffle, Butter Brioche & Crisp Herbs

We ask that our patrons understand that the menu has been to designed to be served as our chef intends it.

Whilst we will be happy to try to accommodate any reasonable requests where possible, please do not be offended if a request is denied.



To continue...

Braised Short Rib of Beef Bone Marrow, Turnip, Giroles & Kale

Market Fish of the Day Freshly Sourced from Hodgson's of Hartlepool

Red Leg Partridge Roast Breast, Confit Leg, Game Crisps, Sourdough & Redcurrant

Pan Roast East Coast Cod Loin

Jerusalem Artichoke, Confit of Squash, Seeded Tuielle, Red Wine Butter

Bridge Farm Pork Fillet
Treacle Cured, Lentils, Cider Vinegar, Carrot & Apple

Pearl Barley 'Risotto'
Roast Roots, Smoked Richmond Cheese & Spinach Pesto

Side Orders £2.95

Hand Cut Fat Cut Chips, Herb New Potatoes, Anise Carrots, Fine Green Beans with Shallots and Garlic, Broccoli Hollandaise

We are unable to guarantee the absence of nut products in any of our dishes. For large parties and private rooms & events, enquire at reception.



From The Grill...

8oz 35 Day Aged Fillet Steak

£7 Supplement

10oz 28 Day Aged Ribeye

£2 Supplement

10oz 28 Day Aged Rump Steak

All of the Above Served with Hand Cut Chips, Vine Cherry Tomatoes and Watercress

Sauces £1.95

Bearnaise Sauce, Peppercorn Sauce, Garlic Butter



To conclude...

Pressed Bramley Tart Toffee Ice Cream, Hedgerow Fruits

Dark Chocolate & Hazelnuts Mousse, Milk Sorbet, Curds, Brioche Milk

Set Liquorice Cream Carrot, Orange & Fennel

Honey Pannacotta Roast Figs, Honeycomb, Ginger

Selection of Home Made Ice Creams or Sorbets

Your Selection of Four British Artisan Cheeses, Chutney and Biscuits See Churchill's Cheese Menu

(also Available as an Extra Course for The Whole Table)

With Coffee...

Selection of Home Made Petit Fours

For Two to Share £2.95



Early Bird Menu

Available 17:00 – 18:30 Due to the nature of our A la Carte menu the Early Bird Menu Will not be available after 18:30

Home Made Soup Of The Day £5.95

Seasonal Fresh Salad of Vegetables and Herbs £6.75

Yorkshire Game Terrine with Ale Chutney & Croutes £6.25

Bleikers of Harrogate Smoked Salmon With Beetroot and Goats Curd £7.45



28 Day Aged Rump Steak with Fat Cut Chips, Vine Tomato and Watercress £18.95

Fresh Egg Tagliattelle
Wild Mushrooms, Garlic Veloute & Rocket
£9.95

Beer Battered Sustainable East Coast Coley Fillet Fat Cut Chips, Minted Pea Puree, Tartar Sauce and Lemon £13.95

York Bangers "N" Mash
Premium Pork and Chive Sausages, Mash Potato Crisp Red Onions
And Cider Vinegar Jus
£13.25



Lemon Posset Hedgerow Berries & Short Bread £6.45

Dark Forest Brownie Cherry Swirl Ice Cream & Chocolate CherryTruffle £6.45

Selection of Home Churned Ice Creams or Sorbets £5.25 Locally Sourced Cheeses with *Celery, Biscuits and Apple Chutney* 3



Children's Menu

Penne Pasta in Tomato Sauce

Penne Pasta in Bolognese Sauce

Chicken Goujons, Chips and Peas

Fish Goujons, Chips and Peas

Cheese and Tomato Pizza

Sausage and Mash

£6.95

Ice Cream Selection
Fresh Fruit Salad
£3.95