Samuel's Classic Menu

Starters

Confit Chicken Terrine

Estate Mushrooms, Heritage Carrots, Tarragon & Sourdough £18

Mature Cheddar Soufflé

Truffled Butter, Yeast, Estate Mushrooms £18

East Coast Dressed Crab

Crab Bisque, Saffron Rouille, Chilli Oil £22

Charred Mackerel

Estate Garden Gooseberries, Hung Yoghurt, Sea Herbs, Hazelnut £18

Duck Liver

Black Sheep Beer Chutney, Bee Pollen, Brioche, Pistachio £22

Walled Garden Salad

Smoked Cod Roe, Pickled, Preserved & Foraged Garden Vegetables £18

Main Course

Pan Roasted Pork Fillet

Roast Apple Purée, Gooseberries, Peas & Broad Beans £34

Brown Buttered Halibut

Potato Risotto, Tartare Hollandaise £30

North Sea Cod

Tomato and Elderflower Gel, Basil, Mascarpone Ganache, Compressed Plum Tomatoes, Pickled Garden Strawberries £32

Roast Saddle of Lamb

Pine Nut, Spinach, Ratatouille, Olive Potato Cake, Lamb Sauce £34

Kit Kalvert Tart

Cheese and Onion Tart, Pickled Walnut Purée £24

Potato Gnocchi

Garden Summer Vegetables, Hazelnut Pesto, Truffle Pecorino £24

Swinton Grill

Maple Glazed Pork Chop £28

> Sirloin Steak (300g) £36

Rib Eye Steak (300g)

All flame grilled to your liking and served with Café de Paris butter, watercress and confit red onion chutney

Additional Sauces

Red Wine Peppercorn Béarnaise

£4

Something on the side...

Truffled Pomme Purée
Dressed Green Beans, Shallots, Whole Grain Mustard
Triple Cooked Chips
Black Sheep Beer Battered Onion Rings
Seasonal Garden Vegetables

Dessert

Pistachio Cake

Garden Rhubarb, Pistachio Ganache, Rhubarb Sorbet £12

Chocolate Delice

Macerated Raspberries, Raspberry Sorbet, Chocolate Candy £15

Garden Lavender Crème Brûlée

Compressed Peach, Crystallized Honey, Peach Sorbet £12

Yorkshire Cheese

Traditional Accompaniments £18