

# À La Carte Menu

## STARTERS

BEETROOT CURED SEA TROUT <i>Whipped Lemon Cream Cheese, Bitter Leaves</i>	14
CHICKEN KIEV <i>Sweetcorn Purée, Chorizo</i>	14.5
HAND-DIVED SCALLOP <i>Pork Belly, Strawberry Vierge, Coriander</i>	16
HERITAGE TOMATO & BURRATA TART <i>Basil</i>	13.5

## MAINS

NORFOLK LAMB <i>Ratatouille, Herb Panisse, Salsa Verde, Game Jus</i>	42
BROWN BUTTER MONKFISH <i>Hen Crab, Rainbow Chard, Watercress</i>	36
HERITAGE CARROT & RED ONION TARTE TATIN <i>Harrogate Cheese Foam, Hazelnut Crumb</i>	26

## DESSERTS

STRAWBERRY FRAISIER <i>White Chocolate Ice Cream</i>	14.5
BANANA SOUFFLÉ <i>Mango &amp; Lime, Honey Ice Cream</i>	16
MILK CHOCOLATE MOUSSE <i>Espresso Gel, Salted Caramel Ice Cream</i>	14
SELECTION OF BRITISH & LOCAL CHEESE'S, <i>Quince Membrillo, Homemade Crackers, Candied Walnuts, Watercress</i>	19

*Available 5:30pm - 9:00pm*

*Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering*