

SAMUEL'S CLASSIC MENU

£58.00

Seared Scallop, Herb Fed Chicken Tortellini,
Crispy Chicken Wing, Roasted Cauliflower Puree

Local Rabbit

Ballotine of Rabbit, Garden Beetroot, Crisp Ricotta Cheese

Ribblesdale Ewes Cheese Custard

BBQ Garden Leek, Toasted Seeds, Granola, Black Truffle (v)

East Coast Crab & Smoked Eel

Grapefruit Gel, Cold Potato Espuma

Pressing of Rare Breed Pork

Apple, Celeriac, Cured Pork Fillet



Roasted Loin of Cod

Nettle Pesto, Garden Kale, Foraged Mushrooms, Roasted Artichokes
and Champagne Veloute

Loin of Swinton Venison

Parsnip, Pickled Garden Cabbage, Lavender Honeyed Turnips

Pan Seared Monkfish

Salted Brisket Hash, Yorkshire Leeks, Salsify, Watercress Sauce

Vanilla Roasted Breast of Duck

Braised Celery, Leg Spring Roll, Orange Jus

Potato Gnocchi

Roasted King Oyster Mushrooms, Artichoke Puree, Pine Nuts & Blue Monday
Cheese (v)

Please see a member of our team if you have an allergy and require assistance

SAMUEL'S DESSERT MENU

Poached Pear

Ginger Biscuit, Pear Mousse, Ginger Cream, Pear Sorbet

Globe of Mango

Coconut Sorbet, Passion Fruit Gel

Rhubarb And Custard

Lemon Set Custard, Rhubarb Sorbet, White Chocolate & Granola

Chocolate Orange

Bitter Chocolate Mousse, Hazelnut Praline, Mandarin Sorbet

Cheese

A Selection of Cheeses served with Crackers and Chutney

3 x Cheeses included with the Classic Menu

(Supplement for 6 cheeses £8.50)

(Supplement as extra course £14.50)

Flight of Niepoort Port
Ruby Dum, Tawny Dee and LBV 2011
Three 50ml glasses - £15.00

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Samuel's Dessert Menu is included as part of the dinner, bed and breakfast rate for resident guests

Please be aware a discretionary 10% service charge will be added to the bill for our guests who are not staying in the hotel.