

SIGNATURE TASTING MENU

£70.00
Wine pairing £32.50

Ravioli of East Coast Lobster

Cucumber Salad, Frog Leg Kiev
A20 Albarino, Galicia, Spain, 2016



Ribblesdale Ewes Cheese Custard

BBQ Garden Courgette, Toasted Seeds, Truffle



Foie Gras

Foie Gras Torchon, Garden Strawberry, Almond, Earl Grey Tea
Allegory Riesling, Western Australia 2017



Wild Cod Loin

Poached Cod Loin, Braised Pork Belly, Roasted Langostine,
Walled Garden Spinach, Chive Beurre Blanc
Morandé, Gran Reserva, Chardonnay, Chile, 2014



Masham Spring Lamb

Rack of Lamb, Isle of Wight Tomatoes, Anchovy, Lamb Neck Boulangere
Chateau Cotes de Chambeau, St Emilion, 2010



Garden Raspberry Trifle

Macarons, Lime & Buttermilk Sorbet



Dark Chocolate & Peanut Mousse

Banana & Peanut Caneloni, Malt Ice Cream
Chateau Petit Vedrines, Sauternes 2013

Please see a member of our team if you have an allergy and require assistance
For those guests staying at the hotel on a dinner inclusive rate a £12.00 supplement per guest applies. This menu is served until 8.45pm and requires the participation of the whole table.

SAMUEL'S CLASSIC MENU

£58.00

Ravioli of East Coast Lobster

Cucumber Salad, Frog Leg Kiev

Foie Gras

Foie Gras Torchon, Garden Strawberry, Almond, Earl Grey Tea

Local Rabbit

Ballontine of Rabbit, Garden Beetroot, Crisp Ricotta Cheese

Squab Pigeon

Lavander Roasted Pigeon, Wild Cherries, Salt Baked Kholrabi, Cauliflower & Cumin

Ribblesdale Ewes Cheese Custard

BBQ Garden Courgette, Toasted Seeds, Truffle



English Veal

Veal Loin, Sweetbread, Apricot & Girolles

Wild Cod Loin

Poached Cod Loin, Braised Pork Belly, Roasted Langostine, Walled Garden Spinach, Chive Beurre Blanc

Masham Spring Lamb

Rack of Lamb, Isle of Wight Tomatoes, Anchovy, Lamb Neck Boulangere

North Sea Halibut

Nduja & Potato Crusted Halibut, Oyster & Scallop Corquette Flower, Water Cress Cream

Hispi Cabbage

Caramalised Hispi Cabbage, Pickled Onion, Ribblesdale (v)

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SAMUEL'S DESSERT MENU

Estate Raspberry Trifle

Macaroons, Lime & Buttermilk Sorbet

Tamar Ridge Botrytis Riesling, Tasmania, Australia 2013 £12.00

Walled Garden Strawberry

Elderflower, Moelleux Raisin, Szechaun

Tamar Bridge, Tasmania Botrytis Riesling 2013 £12.00

Exotic Fruit Soup

Dulcey Chocolate Cremeaux, Pistachio Streusel

Royal Tokaji Aszu 5 Puttonyos 2008 £18.50

Dark Chocolate & Peanut Mousse

Banana & Peanut Caneloni, Malt Ice Cream

Tamar Ridge Botrytis Riesling, Tasmania, Australia 2013 £12.00

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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All desert wine recommendations have prices displayed for 100ml measures

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