

Menu | The Terrace Restaurant and Bar

MOTHER'S DAY LUNCH

£45 for two courses | £55 for three courses

Starters

Chicken Liver and Madeira Custard (GfO)

Cranberry and Toasted Oat Granola, Honey Brioche

Estate Gin Cured Trout (Gf)

Pickled Cucumber, Castelfranco Lettuce, Dashi, Buttermilk and Dill Dressing

Salt Cod and Yorkshire Seaweed Beignets (Gf)

Smoked Roe, Celeriac Espuma

Velouté of Garden Leek and Wild Garlic (Gf / VgO)

Crispy Quails Egg, Preserved Lemon Gremolata

Mains

Roasted Loin of Estate Pork (Gf)

Slow Roasted Belly, Choucroute Cabbage, Whole Grain Mustard Pomme Purée, Pork Fat Roast Potatoes, Confit Carrot, Cauliflower Cheese, Estate Cider and Mushroom Sauce

Pot Roasted Breast of Chicken (Gf)

Tempura Drum Stick, Tarragon Pomme Purée, Wild Mushrooms, Hispi Cabbage, Creamed Truffle Sauce

Olive Oil Poached Loin of Codling

Caramelised Kohlrabi, Whitby Bay Crab Agnolotti, Potted Brown Shrimp Butter, Sea Herbs

Barbecued Cauliflower (Gf / Vg)

Fried Brassicas, Tarragon and Shallot Glaze, Roasted Cauliflower Purée, Pickled Grapes, Ver Jus, Truffle Dressing

Desserts

Sticky Toffee Pudding Sundae (Gf / V)

White Chocolate Namelaka, Date Cake, Fudge, Caramel and Miso Ice Cream

Vanilla Panna Cotta (Gf / V)

Poached Yorkshire Rhubarb, Tonka Bean Foam, Fennel Praline

Yorkshire Blue, Wensleydale and Brie (GfO / V)

Garden Kiwi Fruit Cake, Estate Apple Chutney, Grapes and Celery

Allergies and Dietary Requirements | Please speak to a member of the team about allergies and dietary requirements.
We cannot guarantee the absence of allergens in our food.

Allergen Key | V - Vegetarian VO - Optional Vegetarian Vg - Vegan VgO - Optional Vegan Gf - Gluten Free GfO - Optional Gluten Free