



## Chefs Menu

### Starters

#### **Caramelised Shallot Tart**

*sauté wild mushrooms, baby spinach, parmesan foam*

#### **Pan Roasted Lambs Sweetbreads**

*pickled vegetables, sweet mustard dressing, watercress*

#### **Dressed East Coast Crab Meat**

*avocado coulis, soft boiled Quail egg, brown shrimp won ton*

#### **Seared King Scallops**

*cured ham, fresh asparagus, red vein sorrel (£2.50 supplement)*

#### **Pressed Terrine of Yorkshire Rabbit & Foie Gras**

*poached cherries, kirsch syrup, pistachio, spiced bread*

### Mains

#### **Roasted Rump of Swaledale Lamb**

*fresh asparagus, borlotti beans and spring vegetable broth*

#### **Tournedos of "Newmoor" Jersey Rose Veal**

*risotto nero, pojarski, offal brochette, squid, lemon oil, milk and fennel seed jelly.*

#### **Roast Breast & Ballotine of 'Label Anglaise' Chicken**

*peppered pancetta, crispy sweetcorn cannelloni, popcorn & morels*

#### **Assiette of Seafood and Shellfish**

*vegetables á la Grecque, lobster dressing, organic shoots*

#### **Feuillette of Baby Vegetables**

*cotherstone cheese, leek and potato pie*

### Desserts

#### **Crème Caramel**

*apple & raisin flapjack, calvados syrup*

#### **Pineapple Upside Down Sponge Pudding**

*chilli pepper syrup, yoghurt sorbet*

#### **Gooseberry & Elderflower Custard Pot**

*Rchilli pepper syrup, yoghurt sorbet*

#### **Dark Chocolate Marquise**

*lime jelly and stem ginger ice cream*

#### **Banana Tart Tatin**

*liquorice parfait and pistachio sorbet*

**£34.00**

**Teas & Coffees - £2.95**



## **Dinner Menu**

### **Starters**

#### **Frenchgate Soup**

*please ask for details*

#### **Seared Tuna**

*potato, anchovy, Quail egg, Nicoise dressing*

#### **Sliced Prosciutto**

*Fig and buffalo mozzarella salad*

### **Mains**

#### **Fish of The Day In Richmond Station Ale Batter**

*homemade tartare sauce, pea puree and hand cut chips*

#### **Confit Pork Belly**

*Gratin dauphinoise, baby leeks and turnips, Bramley apple & caraway puree*

#### **Spring Vegetable Risotto**

*herb oil and micro salad*

### **Desserts**

#### **Lemon Posset**

*With raspberries and lemon jelly*

#### **Warm Chocolate and Walnut Brownie**

*With clotted cream*

#### **Assiette of Frenchgate Ice Creams and Sorbets**

**£24.00**

**Teas & Coffees - £2.95**

**Dishes may be chosen / substituted from the "Chefs Menu" opposite  
with a supplement of £6.00 per dish.**