

FOURTH FLOOR CAFÉ

SET MENU & SIDES

TWO COURSES 16.50 THREE COURSES 19.50

STARTERS

Pickering watercress and potato soup, Swaledale croute

Slow cooked belly pork, seared squid, soy,
orange and sesame sauce

Rope grown Scottish mussels, Ampleforth abbey cider

MAINS

Pan fried brown trout, watercress and horseradish butter, cucumber and new potatoes

Char-grilled Wilberforce pork loin chop, wilted leaves, roast plums, mustard sauce

Poached Grimsby smoked haddock, leek and potato stew, crème fraiche

DESSERTS

Blackberry jelly, Ampleforth apple cream, praline wafer

Parkin sponge, liquorice sauce

Baked egg custard tart, nutmeg ice cream, poached pear

SIDE DISHES

Hand cut chips and aioli	2.85
Purple sprouting broccoli, white onion butter	3.00
Chantenay carrots, sesame seeds, orange glaze	3.00
Roast flat mushrooms, crispy ham, goats cheese	3.00
Green beans with chemoula spiced chickpeas	3.00
Heritage royal potatoes, tarragon butter	3.00
Roast beetroot with dill sour cream	2.75
Mixed leaf salad	3.00/6.00
Caesar salad, shaved parmesan	3.00/6.00

Should you have an allergy please inform your waiter

VAT Included

A discretionary service charge of 10% will be added to your bill