

Lady Anne Middleton's Hotel Dinner Menu

Served from Monday to Saturday

Starters

Soup de Jour £4.95

Ham Hock & Quail Scotch Egg with a Piccalilli Dressing £5.95

Scottish Smoked Salmon with a Traditional Garnish - £6.75

Sweet Onion & Coverdale Cheese Tart, Beetroot Salad & Salsa Verde - £5.50

Homemade Game Terrine of Rabbit, Pheasant & Duck, Served with Rosehip Jelly & Sour Dough - £6

North Sea Fishcakes with Tartar Aioli and Fresh Lemon - £6.25

Mains

Roast Partridge, Leg Confit, Pomme Fondant, Parsnip Puree and Chantrelle Mushrooms - £13.95

Slow Cooked Pork Belly, Apple & Pork Scratching Risotto, Salsify, Pear & Vanilla Sauce - £12.50

Braised Beef Cheeks, Pomme Puree, Stockpot Carrots, Spinach, Shallot & Garlic Confit - £13.50

Rump of Yorkshire Lamb, Bean & Pancetta Cassoulet, Turnip Tops - £12.75

Open Ravioli of Wild Mushrooms & Spinach, Herb Salad & Truffle Oil - £11.50

Whole Baked Lemon Sole, Pink Fir Apple Potatoes, Brown Shrimp Butter & Tartar Salad - £15.95

Side Orders -£2.25

Handcut Chips

Fine Beans with Parmesan

Carrots & Thyme

Cauliflower Cheese

Please check with a member of staff for daily specials and desserts. All dishes are subject to availability and are prepared fresh to order, thank you for your patience. Please note some items on the menu may contain nuts or nut elements.

We believe in using the best local produce available. Our Meat and Game is supplied by M & K Quality Butchers, & Ged Bell Family Butchers of York. Our Fish & Seafood is supplied by Burnholme Fisheries of York, and our Fruit & Veg is supplied by F & T Direct.