

SAMUEL'S CLASSIC MENU

£52.00

Duck Textures

Ginger Bread, Medjool Date Purée, Pressed Foie Gras, Ruby Grapefruit

Beetroot Cured Salmon

Cucumber Sorbet, Beetroot Jelly, Oyster Vinaigrette

Swinton Estate Partridge

Glazed Turnips, Savoy Cabbage, Game Chips, Bacon, Bread Sauce

Hand Dived Scallops

Cauliflower Tempura and Purée, Curry Seasoning, Wharfe Valley Lemon Oil



Wateredge Farm Pork

Confit Belly and Cheek, Garden Celeriac Purée, Sage Buckwheat, Compressed Apple and Glaze

Fillet of Line Caught Sea Bass

Artichoke Purée, Charred Leeks, Wilted Kale, Pink Fir Potatoes,
Roasted Chicken and Truffle Reduction

Fillet of North Atlantic Halibut

Spinach, Poached Potatoes, Orange and Fennel, Langoustine, Bisque Sauce

Swinton Estate Venison

Roasted Loin, Chestnuts, Mulled Pears, Woodland Mushrooms, Garden Greens, Game Jus



Dark Chocolate Marquise

Crisp Feilleutine, Salted Butter Caramel, Lime Gel, Rosemary Ice Cream

Passion Fruit

Crisp Cannelloni, Jelly, Sorbet

Yorkshire Rhubarb

Sorbet, Natural Yoghurt, Yockenthwaite Granola

Cherry Soup

Almond and Pistachio Parfait, Dark Chocolate Cremeux

Cheese

A Selection of Yorkshires Finest Cheeses