



# THE YORKE ARMS

THE YORKE ARMS RESTAURANT  
BY FRANCES ATKINS

EIGHT-COURSE SAMPLE TASTING MENU

APPLE, MARJORAM & HEMP

CRAB AND LANGOUSTINE  
AUBERGINE CUSTARD, TOMATO & SEA VEGETABLES

RABBIT  
MOREL, WILD GARLIC, BIRCH

TRUFFLED ARTICHOKE  
WATERCRESS, PEA, YOUNG VEGETABLES

HALIBUT  
CELERIAC, SEA KALE

SPRING DUSTED LAMB  
SWEETBREAD, SMOKED HERB SALSA

RHUBARB CRUMBLE  
ORANGE

DARK 70% CHOCOLATE  
RASPBERRY, LYCHEE, ROSE

£105.00



FIVE-COURSE TASTING MENU

APPLE, MARJORAM & HEMP

CRAB AND LANGOUSTINE

AUBERGINE CUSTARD, TOMATO & SEA VEGETABLES

TRUFFLED ARTICHOKE

WATERCRESS, PEA, YOUNG VEGETABLES

SPRING DUSTED LAMB

SWEETBREAD, SMOKED HERB SALSA

DARK 70% CHOCOLATE

RASPBERRY, LYCHEE, ROSE

£75.00



*AN ADDITIONAL CHEESE COURSE £15 PER PERSON*

*TEA / COFFEE / INFUSIONS, PETIT FOURS £8 PER PERSON*

*We are happy to discuss directly with you any allergen concerns you may have*



THE YORKE ARMS, RAMSGILL-IN-NIDDERDALE, PATELEY BRIDGE, HARROGATE HG3 5RL  
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