



THE YORKE ARMS
INSPIRATION FROM THE SEASONS
THE LITTLE DINING ROOM

SAMPLE MENU

RYE & SPELT / FOCACCIA BREAD

£3.50

PARTRIDGE & HARE PRESS, KIMCHI

£15.00

SAFFRON & SQUASH SOUP, HARISSA & SAGE

£10.00

SCALLOPS, CRAB, TRUFFLED CHEESE BRIOCHE

£16.00

AUTUMNAL GRILLED VEGETABLES, GARDEN SALAD, BURRATTA

£15.00

SEARED TUNA, CELERIAC, SQUID, PICKLED BEETROOT, DASHI

£15.00



TRUFFLED LONGHORN BEEF FILLET, CARAMELISED WALNUT, ROOTS, VERJU

£35.00

SLOW COOKED HARE, GIROLLE, SPAETZLE, BEETROOT RELISH

£26.50

HALIBUT, HERB LINGUINI, CEP, BERGAMONT

£30.00

HEAD AND SHOULDER OF PORK, QUINCE, TRUFFLED POMME PUREE

£26.50

MONKFISH, TURMERIC, CORIANDER, LOBSTER, SALTY FINGERS

£35.00

ROASTED CABBAGE, GIROLLE, CHESTNUT, MALT FARRO

£25.00

SLOW COOKED LOCAL MUTTON, GINGER, AROMATS, CITRUS FLAVOURS, ROASTED ARTICHOKE

£29.00



DARK CHOCOLATE, & PEAR CHIBOUST

£15.00

PISTACHIO & OLIVE OIL SPONGE, DAMSON, MAPLE POPCORN

£15.00

APPLE, BLACKBERRY, ALMOND & LEMON CREAM

£15.00

PAIN PERDU, CARAMEL MOUSSE, SEA BUCKTHORN, YOGHURT ICE CREAM, CRISP RICE

£15.00

ARTISAN CHEESE, RELISH & BREADS

£15.00

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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