

# YORK & ALBANY

## BARTENDER'S CHOICE

<i>Pear &amp; Cinnamon Spiced Martini</i> . . . . .	11
Grey Goose Pear, fresh pear puree, cinnamon & star anise	
<i>Orange &amp; Cherry Champagne</i> . . . . .	13
Fresh orange & Maraschino Cherry syrup, Grand Marnier & Champagne	

## NIBBLES

Bread and butter 3.50		Nocellara olives 6.50		Smoked Almonds 3.50
-----------------------	--	-----------------------	--	---------------------

## STARTER

Jerusalem artichoke soup, truffle oil . . . . .	8.50
Seared scallops, haggis, parsley root . . . . .	14.50
Hereford beef carpaccio, celeriac, winter truffle . . . . .	12.00
Rabbit and ham hock terrine, pickled mustard seeds . . . . .	9.50

## SALADS

Treviso, William's pear, Oxford Blue, hazelnut . . . . .	8 / 14
Warm Delica pumpkin, toasted buckwheat, goat's curd, tarragon vinaigrette . . . . .	9 / 15
Oat-smoked mackerel, heritage beetroot, dill. . . . .	9.50 / 15.50

## MAINS

Wild mushroom & truffle gnocchi, shaved parmesan . . . . .	18.00
Roast sea-bream, fennel, orange beurre blanc and capers . . . . .	21.00
Corn-fed chicken supreme, Puy lentils, black cabbage . . . . .	17.00
Beer battered fish & chips, mushy peas, tartare sauce . . . . .	18.00
Venison shoulder ragu, chestnut pappardelle . . . . .	19.00
Lamb neck bourguignon, garlic mash . . . . .	22.00

## GRILL

Y&A burger, smoked bacon, Applewood cheddar, hand cut chips . . . . .	17.00
Dedham Vale hanger . . . . .	22.00
28 day aged, West Country rib eye . . . . .	28.00
Lake District pork T-bone . . . . .	23.00
Sauces: Blue cheese   Peppercorn   Béarnaise . . . . .	1.50

## SIDES 5.00

Hand cut chips		Cauliflower cheese		Braised red cabbage		Bitter leaves
		Seasonal greens		English carrots		

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal  
A 12.5% discretionary service charge will be added to your bill. Kids eat free for each course ordered by an adult.