

## HIGH TEA

Enjoy high tea with champagne specials

2PM – 5PM | £24 - £30 Pre bookings only

# YORK & ALBANY

WEEKEND BRUNCH  
AVAILABLE UNTIL 2PM

AVAILABLE EVERYDAY FROM 12PM

### NIBBLES

Bread & butter 3.5 | Olives 4.5 | Mixed nuts 4.50

### STARTERS

Tomato and red pepper soup 7

Salmon rillettes, radish, apple, lemon zest 10

Burrata, asparagus, peas, mint, basil oil 8

Ham hock, piccalilli, endive salad, cornichon, poached egg 9

Chicken wings, tamarind sauce, coriander cress 10.5

Salt and Sichuan pepper baby squid, chilli & coriander 11

Dressed Heritage tomatoes, black olive tapenade, goats curd 9

### SALADS

Caesar salad, Parma ham, anchovies, soft boiled free-range egg 13

Superfood salad, kale, cucumber, alfalfa, avocado, nuts 13.5

Tuna niçoise, soft boiled free-range egg, olives, potato, green beans 16

*Add: Grilled free-range chicken breast 5.5 | Halloumi 4*

### MAIN COURSES

Slow roasted pork belly, apple & kohlrabi, burnt apple puree 22

Pan seared seabream, artichoke barigoule, sauce vierge 23

Beer battered fish & chips, mushy peas, tartare sauce 17

Herb crusted lamb rack, spinach, Heritage carrots, leeks 24

Pea and mint tortellini, wild garlic, fresh basil pesto 15

British short rib beef burger, triple cooked chips, Monterey Jack cheese, chimichurri mayo 16.5

*Add: Bacon 3*

Cashew butter chicken curry, saffron rice & crème fraîche 19

Street Pizza Special 15

10 oz Sirloin steak, watercress 30

Sauces: Blue cheese | Peppercorn | Béarnaise

KIDS EAT FREE – AVAILABLE EVERYDAY

AVAILABLE MON – FRI 5PM – 10PM

### SEASONAL SET MENU

2 COURSES FOR 19, 3 COURSES FOR 23

#### STARTERS

Tomato and red pepper soup

Ham hock, piccalilli, endive salad, cornichon, poached egg

Salmon rillettes, radish, apple, lemon zest

#### MAIN COURSES

Pea and mint tortellini, wild garlic, fresh basil pesto

Pan seared seabream, artichoke barigoule, sauce vierge

Pan seared chicken breast, baby gem, peas, broad beans

#### DESSERTS

Chocolate brownie

Lemon tart, Chantilly cream

Choice of sorbet or ice cream

#### SIDE DISHES

Braised gem & peas 5

Triple cooked chips 5

Broccoli & chilli 5

Creamy mashed potatoes 5

#### DESSERTS

Selection ice creams & sorbets 6.5

Sticky toffee pudding, vanilla ice cream 7.5

Chocolate torte, blood orange sorbet 7.5

Lemon verbena panna cotta 7.5

Chocolate brownie 7.5

British cheese, quince, biscuit crackers 12

AVAILABLE MON - FRI 7AM – 12PM & SAT & SUN 7AM-2PM

### BREAKFAST MENU

FULL ENGLISH BREAKFAST 14

Dingley dell bacon, Cumberland sausage, free-range eggs, grilled tomato, field mushroom, baked beans

VEGGIE BREAKFAST 12

Spinach, free-range eggs, grilled tomato, flat field mushroom, halloumi cheese, baked beans

Fresh pastries 3

Granola, vanilla yoghurt, berry compote 6.5

Organic porridge oats, apricot pistachio chutney 5.5

Fresh fruit salad 6

Toast & fruit jam 3

Scramble eggs & Smoked salmon 11

Scrambled eggs, toast 7.5

Brioche bun with fried egg, bacon or sausages 7

Eggs Benedict 9.5

Eggs Florentine 8.5

Eggs Royale 11

#### SIDE DISHES

Baked Beans 3 | Grilled Tomato 3 | Mushrooms 3

Sausage 4 | Bacon 4 | Fresh Avocado 4 | Salmon 5

### SUNDAY ROAST

12PM – 9PM

Roast Beef 25 | Roast Chicken 23 | Roast Pork 23

(Served with Yorkshire pudding, roasted potatoes, carrots & seasonal vegetables)

Vegan nut roast 17

(Served with roasted potatoes, carrots & seasonal vegetables)

One complimentary Child's meal (up to 12 years) per adult dining from the à la carte menu.  
Offer applies to Children's Menu only. Not in conjunction with any other offers.

If you have food allergy or sensitivity, please speak to a member of staff about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.