

YORK & ALBANY

HIGH TEA

Enjoy high tea with champagne specials

2 – 5pm | £24 - £30 Pre bookings only

WEEKEND BRUNCH

AVAILABLE 10AM – 2PM

SAT & SUN

AVAILABLE EVERYDAY FROM 12PM

NIBBLES

Bread & butter 3.5 | Olives 4.5 | Mixed nuts 4.50

STARTERS

Roasted Ironbark pumpkin soup, toasted hazelnuts 7

Salmon rillettes, pickled cucumber 10

Burrata, pomegranate, almonds, toasted focaccia 9

Chicken wings, tamarind sauce, coriander cress 10.5

Salt and Sichuan pepper baby squid, chilli & coriander 11

Crayfish, mango, avocado salad, lemon olive oil 10

SALAD AND PASTAS

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

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

Crispy duck salad, ginger, soy & orange dressing 16

Wild mushroom tortellini, aged parmesan 15

MAIN COURSES

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

Pan seared seabream, braised cannellini beans confit tomato, black olive crumb 23

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

Herb crusted lamb rack, spinach, heritage carrots, leeks & jus 24

British short rib beef burger, triple cooked chips, Monterey Jack cheese, caramelised onions 16.5

Add: Bacon 3

Butter chicken curry, saffron rice & crème fraiche 19

Street Pizza Special 15

8 oz Bavette steak, rocket 22

10 oz Sirloin steak, rocket 29

Sauces: Blue cheese | Peppercorn | Béarnaise 2

KIDS EAT FREE

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.

SEASONAL SET MENU

25/29

Roasted Ironbark pumpkin soup, toasted hazelnuts

Pheasant Terrine, pickled vegetables

Salt & Sichuan pepper baby squid, chilli & coriander

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Pan fried salmon, crushed potatoes, buttered capers

Wild mushroom tortellini, aged parmesan

Pan roasted chicken breast, salsa truffina, mashed potato

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Ice creams and sorbet

Sticky toffee pudding, vanilla ice cream

Posset, berry compote

Chefs cheese selection, quince, oatcakes 4.5

Available Monday to Friday all day 12pm – 10pm

SIDE DISHES

Rocket & parmesan, balsamic 4.75

Green beans & confit shallots 4.75

Triple cooked chips 4.75

Broccoli & chilli 4.75

Creamy mashed potatoes 4.75

DESSERTS

Ice creams & sorbets 6.5

Sticky toffee pudding, vanilla ice cream 7.5

Lemon tart, Chantilly cream 7.5

Chocolate hazelnut brownie 7.5

British cheese, quince, oatcakes 12

BREAKFAST MENU

AVAILABLE EVERYDAY FROM 7AM – 11AM

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

SIDES

Baked Beans 3 | Grilled Tomato 3 | Mushrooms 3

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

SUNDAY ROAST

12 – 9 PM

Roast Beef 26 | Roast Chicken 21 | Roast Pork 22

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

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, prices are inclusive of VAT