

## BREAKFAST

Eat some breakfast, then change the world! From healthy to hearty, we've got it covered

Monday – Sunday  
7am – 11am



## HIGH TEA

Enjoy high tea with champagne specials.

Monday – Sunday  
3pm-5pm  
£24-30



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## BARTENDER'S CHOICE

La Boum 10  
Bacardi Oakheart, Calvados, lemon juice and sugar

Oriental Garden 9.5  
Bombay Sapphire, Chase vodka, lychee juice  
and rose syrup

Lust 16  
Macallan 12yrs Sherry Oak, Cherry Heering,  
Cynar & Averna



## SEASONAL SET MENU

19/23

~  
Spicy plum tomato soup, basil oil  
Chicken wings, tamarind sauce, coriander cress  
Salt and Sichuan pepper baby squid, chilli and coriander

~  
Steamed seabream, olive & tomato salsa  
Wild mushroom ravioli, white truffle oil  
Slow roasted pork belly, savoy cabbage

~  
Homemade ice creams and sorbet  
Sticky toffee pudding, vanilla ice cream  
Chocolate tart, salted caramel ice cream

*Available Monday to Friday all day 12pm – 10pm*

## DESSERTS

Homemade ice creams and sorbet 6.50  
Sticky toffee pudding, vanilla ice cream 7.5  
Vanilla cheese cake, blackberries 7.5  
Chocolate tart, salted caramel ice cream 7.50

## TO SHARE

British cheese, quince, oatcakes 12

If you have food 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, prices are inclusive of VAT

## NIBBLES

Bread & butter 3.5 | Olives 6 | Mixed nuts 4.50



## STARTERS

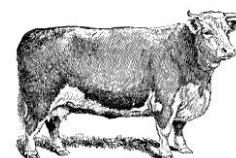
Spicy plum tomato soup, basil oil 7.0  
Salmon rillettes, pickled cucumber 10  
Chicken wings, tamarind sauce, coriander cress 10  
Salt and Sichuan pepper baby squid, chilli and coriander 11

## SALADS AND PASTAS

Crayfish & avocado cocktail, baby gem, chives 9/15  
Confit yellowfin tuna Niçoise 9 / 15  
Burrata, sugar snaps, artichoke & hazelnut (v) 9 / 15  
Devon crab salad, pink grapefruit, samphire, radish 9 / 18  
Wild mushroom ravioli, white truffle oil 8.50 / 16

## MAIN COURSES

Slow roasted pork belly, wholegrain mustard mash, savoy cabbage 22  
Steamed seabream, sprouting broccoli, black olives & Datterini tomato salsa 22  
Beer battered fish & chips, mushy peas, tartare sauce 17  
Roast lamb cutlets, feta, pomegranate, mint, charred gem 22  
Butter chicken curry, cashew nuts, saffron rice, puppodums 18.50  
Short Rib Burger, bacon, smoked cheddar, pickles & chips 17



8 oz Bavette steak, rocket 22  
10 oz Sirloin steak, rocket 29

Sauces: Blue cheese | Peppercom | 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.

## SUNDAY ROAST

*Served all day  
12 - 9pm*

Roast chicken 19  
Roast Beef 23  
Slow roasted pork belly 22

*Served with all the trimmings & a Yorkie*



## SIDE DISHES

Triple cooked chips 4.75  
Creamy mashed potatoes 4.75  
Green beans & confit shallots 4.75  
Broccoli & chilli 4.75  
Rocket & parmesan with balsamic 4.75



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