

Le Caveau

RESTAURANT

Evening Menu

(Available Tuesday -Friday 6.30pm-8.30pm)

(Saturday 5pm-8.30pm)

Two courses from £39.00 or

Three courses from £50.00

Starters

Crispy Korean style chicken, maple mayonnaise.

Seared King scallops, pea puree, grilled black pudding, chilli oil.

Grilled goats cheese, crispy courgettes, buttermilk, dill and lemon dressing.

Oak roast salmon and Wensleydale rillettes, horseradish crème fraiche, toast.

Main Courses

Roasted breast of duck, fondant potato, strawberry and ginger compote, red wine jus.

Pan roasted fillet of cod, bacon mash, garlic and herb butter.

Aubergine and yellow split pea Dahl, poached egg, mint yoghurt and dukkha.

Slow cooked Nidderdale beef with pink peppercorns, white wine and cream sauce, homemade hash brown.

Main courses come served with carrot and parsnip gratin for the table. Additional sides available @ £5.95

Fries / Buttery mash / Parmentier potatoes / Mixed greens

Desserts

Dark chocolate truffle, mint ice cream shortbread crumbs.

Lemon and elderflower cheesecake, lemon curd, elderflower syrup.

Crème brulee (ask for todays flavour).

Trio of Cheese from The Courtyard Dairy.