YORK & ALBANY

	Orange & cherry champagne	
	Bread and butter	3.50
		3.30
	Jerusalem artichoke soup	8.00
	Trevise, Williams pear, Oxford Blue, hazelnut	9.00
	Seared scallops, haggis, parsley root	4.50
	Oat-smoked mackerel, heritage beetroot, dill	9.50
	Hereford Carpaccio, celeriac, autumn truffle	12.00
	Pressed rabbit & ham hock terrine, pickled mustard seeds	12.00
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	Buckwheat, barley, squash, sage & goat's curd	14.00
	Roast Seabream, pak-choi, chilli, sesame, lotus root	22.00
	Beer battered fish & chips, mushy peas, tartare sauce	17.00
	Corn-fed chicken supreme, braised Puy lentils	
	Venison shoulder ragu, chestnut pappardelle	
	Braised lamb neck, fennel, garlic mash	
	Y&A Burger, chunky chips	
From The Grill		
[Dedham Vale Hanger	21.00
	28 day aged, West Country rib eye	
	Lake District pork T-bone	
	Choice of house sauces, roasted garlic, rocket	
SIDES		
(Chunky Chips / Cauliflower Cheese	5.00
	Sitter Leaves / Seasonal greens / English carrots	
L	Autor Leaves / Seasonar & Certs / Eligibil Cartow	0.00