

THE BRASSERIE
by *Atkinson*

Market Menu

2 COURSE – £27.50

3 COURSE - £32.50

PARSNIP VELOUTE (V)

Roast parsnip veloute, roast chestnuts

CHICKEN

Chicken liver parfaits, golden raisin chutney, puree & toasted brioche

SCOTTISH SALMON

Home cured organic Scottish salmon, Whitby crab, cucumber, wasabi mayonnaise



WHIXLEY GRANGE PORK

Whixley grange belly pork, celeriac, apple, boudin noir & sage

NORTH SEA COD

Baked North Sea cod, potted shrimp, samphire & dill hollandaise

GNOCCHI (V)

Gruyere gnocchi, Jerusalem artichokes, roasted hazelnuts & Pickering watercress



PEANUT PARFAIT

Peanut parfait, butterscotch, dark chocolate sorbet & peanut brittle

RICE PUDDING

Rice pudding, blackberries & almond praline

CHEESE

Selection of local cheeses with fig jelly & biscuits

*Please make sure your server is aware of any special dietary requirements
Due to the presence of nuts in some products, there is a possibility that traces may be found in our menu items.*