

THE GRAND, YORK

DINING MENU



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STARTERS

EARTH

RISOTTO 'MARGARITA' (VE*)

Dried kalamata olives, sundried tomatoes, marjoram, parmesan crisps

ROASTED AUBERGINE & PORTOBELLO MUSHROOM TERRINE (VE)

Beetroot and millet fritters, fermented carrot and beetroot salad, smoked garlic tandoori emulsion

SEA

SALMON MOSAIC

Compressed cucumber, fermented carrots, squid ink tapioca, yuzu jel, unagi sauce

SEARED SCOTTISH SCALLOPS

Textures of Jerusalem artichokes, broad beans, verjus, golden raisin cream

LAND

PRESSED HAM TERRINE

Pickled vegetables salad, textures of apple and toasted brioche, mustard seed and chive vinaigrette

CLASSIC PÂTÉ EN CROUTE

Pork, duck confit, dried fruit, pistachio, duck liver, pickled cucumber frisée salad, quince chutney, apricot jel

SLOW COOKED BEEF CHEEK

Crushed squash, charred apricot, sourdough croutons, parsley and horseradish gremolata

(V) - Vegetarian, (VE) - Vegan, (VE) - Vegan available upon request*



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MAIN

EARTH

SPICED CAULIFLOWER STEAK (VE)

Minty lentil and pea purée, fried kale, red pepper tapenade, saffron-coconut velouté

WILD MUSHROOM & SWEDE FILLED PANCAKE (V)

Crushed potatoes, green asparagus, carrot sauce

STUFFED AUBERGINE (VE)

Herb potato terrine, vegetable ratatouille, fresh lemon and herb breadcrumbs, vine tomato sauce, basil oil

SEA

BAKED FRESH WATER TROUT

Spelt-leek fricassee, wilted greens, beurre blanc, trout caviar

MISO ROASTED ATLANTIC COD

Heirloom tomato stuffed with vegetable caponata, spinach, herbed crushed potato, roasted fish bone emulsion

LAND

CORN FED CHICKEN BREAST

Mashed potatoes, romesco, cabbage choux farci, thyme infused chicken jus

CRISPY SKIN BRAISED PORK BELLY

Parsnip purée, pickled radish, crushed sweet potato, Café de Paris infused pork jus

SOUS-VIDE YORKSHIRE LAMB RUMP

Miso-aubergine purée, braised red cabbage, fondant potato, mint relish, lamb jus

TRADITIONAL ROAST BEEF £10 Supplement

Slow roasted Yorkshire beef striploin (served pink), buttered carrots, tender stem broccoli, Yorkshire pudding, crispy roast potatoes, gravy, horseradish sauce

THE GRAND YORK BEEF WELLINGTON £15 Supplement

Onion garni, wilted kale, chive pomme purée, béarnaise sauce, beef jus

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DESSERT

LIGHT & FRUITY

RASPBERRY DELICE

Raspberry mousse, pistachio ice cream, yuzu namelaka

VANILLA & COCONUT OPERA

Margarita sorbet, vanilla dacquoise, lime jel

CHOCOLATE INDULGANCE

DUO OF TEXTURES CHOCOLATE TART (V*)

Baked Manjari chocolate, miso ice cream, sesame brittle

BITTER CHOCOLATE FONDANT (V)

Salted caramel gelato, cardamom ganache, hazelnut crumb

ALL TIME CLASSIC

BLACK FOREST TERRINE

Vanilla cremeux, cherry sorbet, salted cocoa crumb

STICKY TOFFEE PUDDING (V)

Ginger and pineapple compote, salted milk gelato, speculoos crumb

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A LITTLE EXTRA

INTERMEDIATE

£15.00 supplement

CURED SEA BASS CEVICHE

Cucumber and dill gazpacho, fried capers, coconut jel

FOIE GRAS COULANT

Fermented berries, turnips, verjus sauce

CELERIAC 'NOSOTTO'

Cauliflower, chives, parmesan

CHUNKY WILD MUSHROOM SOUP

Truffle crème fraîche, parsley oil

CHEESE

£10.00 supplement

YORKSHIRE CHEESE PLATE

Fruit chutney, biscuits, honeycomb

BRIE DE MEAUX

Truffle honey, figs, dried fruit cake

HOUSE-MADE SORBETS

£5.00 supplement

PASSION FRUIT & MANGO SORBET (VE)

STRAWBERRY & LEMONGRASS SORBET (VE)

LEMON & MINT SORBET (VE)

MELON, JUNIPER & GIN SORBET (VE)

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