



Welcome to Legacy, shaped by York’s heritage,
inspired by its pioneers, and honoured to tell its story.

Executive Chef Kevin Bonello and Head Chef Ahmed Abdalla
are delighted to welcome you.

In each dish, you’ll taste the very essence of Yorkshire, England
and the United Kingdom, in a space where locality, seasonality
and creative flair intertwine.

Here, we craft you an experience like no other, where whichever
path you choose, you’ll journey through one of the three defining
eras that shaped York into the vibrant city it is today.
We invite you to relax, unwind and embark on a culinary journey
that defines the very essence of our Legacy.



· WINE FLIGHTS ·

CLASSICAL



PRESTIGE



Please inform a team member of any allergies or intolerances before placing your order.
Although we take the utmost care in preparing our food and handling allergens, we cannot
guarantee the complete absence of allergen traces in our preparation areas or ingredients.
Our food and drinks are prepared in environments where cross-contamination with allergens
may occur, and our menu descriptions do not list all ingredients. If you have any questions or
need assistance with our allergen information, please ask a team member.

A discretionary service charge of 12.5% will be added to the total bill.



£100

Snacks from the Kitchen

Cheese and Onion
...
Tuna Tartare

Chawanmushi

Pickled Cucumber /
Tomato Dashi / Hazelnut

Parker House

Brown Butter & Honey /
Cultured Butter

Wild Spore Farm Mushrooms

Lion's Mane / Shiitake / Madeira /
Yolk Sauce / Pickled Walnut

Konro-Grilled Bass

Champagne / Cauliflower /
Caviar Hash Brown

Duo of Duroc Pork

Striploin / Cheek /
Boltardy Beetroot / Vin Jaune

Grand Honey

Lemon Verbena /
Apricot / Yoghurt

or

Single Origin
Vanuatu Chocolate
Pedro Ximénez / Malt / Pecan



£115

Snacks from the Kitchen

Cheese and Onion
...
Tuna Tartare
...
Smoked Eel
...
Ox Tongue

Parker House

Brown Butter & Honey /
Cultured Butter

Wild Spore Farm Mushrooms

Lion's Mane / Shiitake / Madeira /
Yolk Sauce / Pickled Walnut

Yellowtail Amberjack

Tomato Ponzu /
Buttermilk / Radish

or

Veal Sweetbreads

Persillade / Bagna Cauda /
Chicken Skin

Konro-Grilled Bass

Champagne / Cauliflower /
Caviar Hash Brown

or

Duo of Duroc Pork

Striploin / Cheek /
Boltardy Beetroot / Vin Jaune

Grand Honey

Lemon Verbena /
Apricot / Yoghurt

or

Single Origin
Vanuatu Chocolate
Pedro Ximénez / Malt / Pecan

Malling Centenary

Strawberry

Green Strawberry /
Sake / Elderflower



£130

Snacks from the Kitchen

Cheese and Onion
...
Tuna Tartare
...
Smoked Eel
...
Ox Tongue

Yellowtail Amberjack

Tomato Ponzu /
Buttermilk / Radish

Parker House

Brown Butter & Honey /
Cultured Butter

Wild Spore Farm Mushrooms

Lion's Mane / Shiitake / Madeira /
Yolk Sauce / Pickled Walnut

Lobster Bottomi

Sand Carrot / Kimchi / Granola

or

Veal Sweetbreads

Persillade / Bagna Cauda /
Chicken Skin

Konro-Grilled Bass

Champagne / Cauliflower /
Caviar Hash Brown

or

Duo of Duroc Pork

Striploin / Cheek /
Boltardy Beetroot / Vin Jaune

Malling Centenary

Strawberry

Green Strawberry /
Sake / Elderflower

Grand Honey

Lemon Verbena /
Apricot / Yoghurt

or

Single Origin
Vanuatu Chocolate
Pedro Ximénez / Malt / Pecan