



GRASSINGTON HOUSE

RESTAURANT MENU

STARTERS

CONFIT CREEDY CARVER DUCK & SMOKED HAM HOCK TERRINE (GF)

Apple Textures, Duck & Pork Crackling Crumb

TUNWORTH & TRUFFLE CUSTARD (V)

Baby Leeks, Pickled Shallots, Black Pepper Tuile, Crispy Onions

SEARED KING SCALLOPS (GF)

Crispy Confit Chicken Wing, Chicken Cracker, Charred Sweetcorn, Lemon Gel, Split Jus Dressing

BEETROOT CURED SALMON & VEGETABLE TERRINE (GF)

Smoked Salmon Crème Fraiche, Lovage Emulsion

MAINS

EAST COAST COD LOIN (GF)

English Asparagus, Jersey Potatoes, Confit Tomato, Red Wine Squid, Caper Beurre Noisette

SURF & TURF (GF)

Beef Fillet Mignon, Scallop, Tiger Prawn, Chilli, Spring Onion & Coriander, Dauphinoise Potato

RARE BREED PORK FILLET (GF)

Crusted Sage & Onion Mousse, Pigs Cheek Fritter, Apple Textures, Pork Fondant Potato

BRITISH ASPARAGUS (V)(GF)

Sauteed Wild Mushrooms, Spinach, Slow Cooked Hen's Egg, Potato Crisp, Caramelised Onion Ketchup

DESSERTS

MANGO PARFAIT (GF)

Caramelised White Chocolate Tuile, Coconut Macaron, Mango Sorbet

DARK CHOCOLATE GANACHE (GF)

Cherry Mascarpone Cream, Chocolate Crèmeux, Candied Pistachios, Cherry Gel

VANILLA CRÈME BRÛLÉE (GF)

Strawberries, Mint Meringue, Elderflower Gel, Strawberry Sorbet

APPLE TART TATIN

Blackcurrant Mille-Feuille, Licorice Ice Cream

Three Course Menu Priced at £44.50 Per Person