

# THE LANTERN ROOM

## SNACKS

Kalamata Olives	4
Whitby Crab & Kimchi Doughnut	4
Beetroot   Blackcurrant   Crowdie   Shiso	4
Virtuous Ale Sourdough   Cultured Butter   Whipped Pork Fat	3
Smoked Ox & Green Peppercorn Salami	8

## SMALL PLATES

Wye Valley Asparagus   Truffled Tunworth   Soft Yolk   Pancetta	12
Torched Mackerel   Yorkshire Rhubarb   Buttermilk   Oxalis	14
Jerusalem Artichoke   Smoked Ricotta   Malt Caramel	12
Seared Yellow Fin Tuna   Avocado   Wasabi   Radish	14

## TO SETTLE IN

Yorkshire Hogget   Smoked Anchovy   Brassicas   Ewes Curd	30
Braised Halibut   White Asparagus   Mussels   Garlic	34
Salt Aged Beef Rib   Beer   Onion   King Oysters	32
Truffle & Cream Cheese Cappelletti   Maitake   Chive   Walnut Ketchup	28
Heirloom Kales   Miso Butter   Crispy Onions   Fermented Garlic	6
Hashed Potato Chips   Tallow   Marmite	6

Artisan Cheeses from The Courtyard Dairy   Crisp Breads & Preserves (4pc)	15
	(7pc) 20

## FROM THE PASTRY

Spiced Rum & Raisin Ice Cream   Caramelised Pineapple   Coconut	7
Tomlinson's Rhubarb   Bergamot   Lemon Thyme   Honey	10
Manjari Dark Chocolate   Banana   Peanut   Smoked Salt Ice Cream	10
Mascarpone   Salted Caramel   Poached Pear   White Chocolate	10

## FOR AFTERS

Nespresso Coffee & Sweet Treat	6
Yuzu & Cardamom Jelly   Millionaires Shortbread   Praline Financier & Chantilly	

For allergies & dietary requirements please speak to a member of the team.