

HFDP // Northern Monk (SAMPLE MENU)

Smaller

Spicy Beef Tartar On ***Dripping*** Toast With ***Garlic Capers & Sorrel***

5

Lamb Shoulder Fritters & Gentleman's Relish (F)

8

Baked ***Garden Beetroots***, Sour Dill Cream & Sunflower Seeds(V)

4.5/9

Roasted ***Garden Carrots, Red Hummus***, Buckwheat & Mint (VE)

4.5/9

Larger

Aged Rump Of Lamb With Burnt Aubergine & ***Garlic Caper Sauce*** (F)

12

Celeriac Steak With A Truffle Sauce, Toasted Hazelnuts & Maitake Mushroom (VE – N)

8

Plum Porter Braised Beef Cheek, ***Horseradish Mash & Pickled Walnut*** Salsa Verde (N)

12

Aged Aberdeen Angus Burger, Bone Marrow, Malted Onion, 'Jriracha' & Aged Gouda Served
With A Side Of Pomme Paillasson

13.5

Grilled Mackerel, ***Kohlrabi*** Slaw, Kewpie & Lime (F)

11

Taters

Pomme Paillasson In ***Dry Aged Beef Fat*** With 48 Month Parmesan & Chives

With ***'Jriracha'***/Gentlemans Relish/Keypie/***Pickled Walnut Salsa Verde***

6

Horseradish Mash & Pepper Scraps

4

Roasted New Potatoes & ***Pickled Walnut Salsa Verde*** (VE)

4

// One Item From Each Section Is Enough To Fill An (Average) Appetite \\

(V) Vegetarian

(VE) Vegan

(N) Nuts

(F) Contains Fish Product

// ***Bold*** Indicates Harewood Estate Produce \\