



A very warm welcome to Gilroy's Dining Room at The Morritt.

Our menu has been created by Lee Stainthorpe and his team. Lee has been our Head Chef for over a decade and his reputation has been established with high quality contemporary cooking using local, seasonal produce – this culminated in his achieving the award of 2 AA Rosettes for 2016/2017.

Your dining experience this evening will commence with an Amuse-Bouche to tantalise your taste buds for the following savoury courses. Our home-made bread will accompany your starter following on will be your main course. All that's left to decide now is whether you would like two or three courses to complete your experience.

To accentuate your dining pleasure this evening, our wine list presents wines for all occasions and the team will be pleased to help you find one to complement your meal.

Bon appetite!

2 Courses - £28.00

3 Courses - £35.00

At The Morritt we're committed to finding you your perfect meal, please ask a member of our team if you would like to see our allergen menu.





To start

Crisp Pork Shoulder

Black pudding puree, boundin noir rondels, apple ketchup, Granny Smith apple sticks, sage

Butternut Squash Veloute (V) (N)

Smoked squash puree, confit diced walnut, shimaji mushrooms, celery

Wester Ross Highland Salmon

Avacado, scorched orange segments, gel & powder, fennel

Cauliflower Cheese & Truffle (V)

Butter roasted cauliflower, couscous, Tunworth cows cheese, black winter truffle

Pan Fried Orkney Scallop

Smoked Morteau sausage, heritage carrots, local natural yoghurt, Morteau oil

To follow

Marley's Beef

Rump Cap, braised cheek, horseradish mayo, Jersey Royal, spinach puree, watercress

Gressingham Duck Breast

Confit leg bon-bon, orange, kale, violetta, sorrel

Hogget Loin

Salted baked leg, broccoli, Yorkshire fettle, gnocchi, mint vinegar

Seabass

Crispy chicken wing, french peas - shelled & puree, pickled shallot

Salt Baked Celeriac (V)

Caramelised puree, wild mushrooms, fine beans, savoy, quinoa, pinenuts

Chateaubriand (for 2 to share) - £10 supplement

Triple cooked chips, wild mushroom, tomato marmalade, watercress
Red wine jus & béarnaise sauce

Triple Cooked Chips - £3

Buttered Jersey Royal - £3

Green Vegetables - £3

Watercress Salad - £3



To conclude

Honey Roasted Fig

Fig, almond, honey, bee pollen

Trinea Chocolate Ganache

Beetroot, crème fraiche, coriander

Taste Yorkshire Rhubarb

Rhubarb, stem ginger, vanilla.

Tart Tatin (for 2 to share)

Calvados sauce, vanilla ice cream

Anglo-French Cheese

4 cheese selection - £4

8 cheese selection - £8

Please see our cheese selection on the following page

To finish

“Liqueur” Coffee

Irish, Baileys, Jamaican, English, Calypso - £6.50

Cafetiere Coffee

Morritt blend or de-caffeinated - £3.10

Single/Double Espresso

The strong or extra strong one - £2.60/£3.60

Specialty Tea

Yorkshire, Earl Grey, Peppermint, Green Tea, Herbal selection - £2.70

Latte/Cappuccino/Americano

The pretty one, the frothy one or the straight one - £3.10

All presented with Petit Fours





Here in Gilroy's Dining Room we aim to offer a diverse selection of outstanding Anglo-French cheese. Please choose a selection of four or try all eight...

British

Per Las Organic Blue

This Welsh blue has a mature creaminess with lingering blue overtones

Celtic Promise

This Welsh Gouda is creamy, rich & pungent with spicy undertones

Brafford Goats

This Yorkshire goats has a velvety texture with mushroom character

Isle of Mull

This famously tangy farmhouse cheddar can develop blue veins

French

Fourme d'Ambert

This mild blue is creamy & firm with a natural grey rind with red spots

Livarot Affine Calvados

This soft pungent cheese is washed with Calvados to finish

Comte St. Antoine

This intensely flavoured mature cheese has a light fruitiness to finish

Brezain

This mild, milky cheese carries a very light & delicate smoky flavour