



Welcome to Gilroy Dining Room where our team aim to make your evening full of good food, good service and full stomachs. Our Head Chef has put together with the support of his team this menu which he aims to keep seasonal, local and most of all tasty.

Please do make us aware of any dietary needs, as if we cannot accommodate with the dishes from below we would be happy to prepare something to your taste. Thank you for dining with us and we all wish you a most enjoyable experience.

To start

Sweet Potato, Chilli, Ginger and Honey Velouté (GFA) (V)
Lime Crème Fraiche - Croutons

Morritt Twice Baked Cheese Soufflé (V)
Tomato Relish - Parmesan and Cream Glaze

Pan Seared Pigeon Breast (GF)
Goats Cheese - Beetroot - Candied Walnuts - Baby Leaf Salad - Honey and Thyme

Sesame Crusted Scallops (GF)
Oriental Vegetables - Dark Chocolate Dressing

To follow

Yorkshire Dales Pan Roasted Lamb Rump (GF)
Olive Oil Mashed Potato - Pancetta Fried Tender Stem Broccoli - Tomato Jus

Oven Baked Halibut Fillet (GF)
Ratatouille - Pommes Anna Potato - Butter Wilted Spinach - Reduced Red Wine and Fish Stock Jus

Confit of Duck Leg
Doreen's Black Pudding Mashed Potato - Kale - Charred Griottines - Kirsch Red Wine Jus

Roasted Root Vegetables & Goat's Cheese Tartlet (V)
Roast Nuts - Heritage Potatoes – Green Beans - Caramelised Onion Puree

Rib Eye Steak (£3 Supplement) (GF)
Hand Cut Chips - Rocket & Parmesan Salad - Garlic Butter - Grilled Tomato

Sides

Green Beans with chive butter	£2.50
Mixed salad	£2.50
New potatoes with chive butter	£3.00
Mashed potato	£3.00

To Conclude Sticky Toffee Pudding (GFA)
Brandy Snap Basket - Butterscotch Sauce - Double Butterscotch Ice Cream

Mulled Wine Poached Pear (GF)
Mulled Wine Syrup - Roasted Almonds - Roasted Almond Ice Cream

Morrith Chocolate Pot (GFA)
Winterberry Fool - Cranberry Shortbread Fingers

The Morrith Cheese Board (GFA)
Includes your choice of British cheeses - traditional sides
Please ask your server for details of today's selection

3 cheese selection

Any rate booked with dinner inclusive can choose a 3 course option inclusive of bread from the menu taking note of any dishes that may have supplement charges attached.

2 Courses	£28.00
3 Courses	£35.00

(V) = Vegetarian

(GF) = Gluten Free

(GFA) = Gluten free version available

To Finish	“Liqueur” Coffee Irish, Baileys, Jamaican, English, Calypso	£6.50
	Cafetiere Coffee Morrith 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	£2.70
	Latte/Cappuccino/Americano The pretty one, the frothy one or the straight one	£3.10