

chutney

EVENINGS

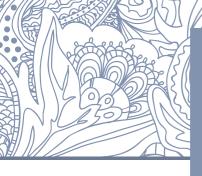
AT THE MORRITT

Gilroy's Restaurant

Starters

SOUP OF THE DAY £6.95 Warm heritage roll & butter GF & VE available £9.95 **CONFIT PIG CHEEK** Compressed pear, date puree, fennel and apple vinaigrette GF PAN FRIED SCALLOPS £13.95 With black pudding, butternut puree and apple and oyster sauce £10.95 **CURED AND TORCHED MACKEREL** Horseradish creme, chive emulsion pickled radish and straw potatoes **GOATS CHEESE PANNACOTTA** £9.95 With granola crumble, candy stripe beetroot and fig and port





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Mains

FEATHER BLADE OF BEEF With creamed mash potato, heritage carrot, charred onion, wild mushroom and truffle with red wine jus GF	£22.95
DUCK BREAST Celeriac fondant, red chard, salt roast beetroot, butternut squash and red wine jus GF	£26.95
BALLONTINE OF CHICKEN Wrapped in parma ham, potato rosti, braised leeks, Irish cabbage and red wine jus GF	£21.95
PAN FRIED STONE BASS With fennel, seaweed, pearl potatoes and langoustine bisque GF	£28.95
PAN FRIED 80Z FILLET STEAK With field mushroom, confit tomato, chips and au poivre sauce GF	£38.95
PAN FRIED CHALK STEAM TROUT With prawn croquette, sweet potato, bok choy and samphire and saffron veloute	£26.95
BUTTERNUT SQUASH RISOTTO Courgette and saffron risotto GF	£16.95

OUR BEEF IS SOURCED FROM BRAMBLE FARM BEDALE, OUR PORK AND LAMB IS SOURCED FROM HUTTON LOWER FARM YORKSHIRE





DESSERTS

AT THE MORRITT



Desserts

STICKY TOFFEE PUDDING

Butterscotch sauce and vanilla bean ice cream

TRUFFLED CHOCOLATE TERRINE

Caramalised milk, coffee syrup, toasted almonds and vanilla GF

LEMON MERINGUE PIE

CLOTTED CREAM RICE PUDDING

Berry compote and raspberry sorbet GF

COCONUT PANNACOTTA, RUM AND WASABI SPONGE

With dark chocolate soil, raisins and vanilla bean ice cream

CHEESE BOARD

With local cheeses, artisian crackers, quince chutney, grapes and celery For one £11.95
For two £16.95

SELECTION OF ICE CREAMS AND SORBETS



Digestifs

£7.95 FLORALIS-MOSCATEL ORO.

£5.50

A characteristic sweet dessert wine from the Spanish Torres family since 1946, With Floral aromas Muscatel, is a full yet delicately sensual wine.

15% vol 50ml serving

DISARONNO

£4.00

A luxuriously sweet amber liqueur infused with apricot kernel oil, burnt sugar, and 17 secretly selected herbs f8.95 and fruits. And it possesses a characteristic almond taste without almonds in it's making.

28% vol 25ml serving

£7.95

JANNEAU VSOP ARMAGNAC

£6.50

This superbly fragrant & smooth armagnac with hints of leather & caramel has been aged for 4 years, or £8.95 more, in French oak in the region of Gascony. It's rich fig & honey aromas pair well with most desserts.

40% vol 25ml serving

£11.95	CAFETIERE COFFEE	£3.30
	CAPPUCCINO	£4.00
	LATTE	£4.00
	ESPRESSO	£2.80
	DOUBLE ESPRESSO	£4.40
£6.95	AMERICANO	£3.40
	MOCHA	£4.20
	HOT CHOCOLATE	£4.25
	IRISH COFFEE	£6.10
	YORKSHIRE TEA	£3.00
	SPECIALTY TEA	£3.10

PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALERGIES OR INTOLERANCES - THANK YOU