

# EVENINGS

AT THE MORRITT

Gilroy's Restaurant

## Starters

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### SOUP OF THE DAY

*Warm heritage roll & butter  
GF & VE available*

£6.95

### CONFIT PIG CHEEK

*Compressed pear, date puree, fennel and apple vinaigrette  
GF*

£9.95

### PAN FRIED SCALLOPS

*With black pudding, butternut puree and apple and oyster sauce*

£13.95

### CURED AND TORCHED MACKEREL

*Horseradish creme, chive emulsion pickled radish and straw potatoes*

£10.95

### GOATS CHEESE PANNACOTTA

*With granola crumble, candy stripe beetroot and fig and port  
chutney*

£9.95

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



*A discretionary service charge of 10% will be added to your food bill at the end of your meal. 100% of all service charges are paid to staff across the hotel.  
If you would prefer to have the service charge removed, please let a member of the team know, or put a cross through the service charge amount*

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## Mains

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### 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 8OZ 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

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# DESSERTS

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### Desserts

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#### STICKY TOFFEE PUDDING

*Butterscotch sauce and vanilla bean ice cream*

£7.95

#### TRUFFLED CHOCOLATE TERRINE

*Caramalised milk, coffee syrup, toasted almonds and vanilla*  
GF

£8.95

#### LEMON MERINGUE PIE

£8.95

#### CLOTTED CREAM RICE PUDDING

*Berry compote and raspberry sorbet*  
GF

£7.95

#### COCONUT PANNACOTTA, RUM AND WASABI SPONGE

*With dark chocolate soil, raisins and vanilla bean ice cream*

£8.95

#### CHEESE BOARD

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

£11.95

#### SELECTION OF ICE CREAMS AND SORBETS

£6.95



### Digestifs

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#### 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 and fruits. And it possesses a characteristic almond taste without almonds in it's making.  
28% vol 25ml serving

#### JANNEAU VSOP ARMAGNAC

£6.50

This superbly fragrant & smooth armagnac with hints of leather & caramel has been aged for 4 years, or more, in French oak in the region of Gascony. It's rich fig & honey aromas pair well with most desserts.  
40% vol 25ml serving

#### CAFETIERE COFFEE

£3.30

#### CAPPUCCINO

£4.00

#### LATTE

£4.00

#### ESPRESSO

£2.80

#### DOUBLE ESPRESSO

£4.40

#### AMERICANO

£3.40

#### MOCHA

£4.20

#### HOT CHOCOLATE

£4.25

#### IRISH COFFEE

£6.10

#### YORKSHIRE TEA

£3.00

#### SPECIALTY TEA

£3.10

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