

SUNDAY LUNCH MENU

Served 12-14.00

2 Courses £22.50 or 3 Courses £25.50

White Onion Veloute | Crispy Shallots & Black Onion Seeds

61° Hens Egg | Turnip & Chorizo

Duck Terrine | Celeriac & Apple

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Beef Sirloin | Yorkshire Pudding & Duck Fat Potato

Gigha Halibut | Chervil Emulsion & Asparagus

Potato Gnocchi | King Oyster Mushroom & Kidderton Ash

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Selection of British Cheese | Lavoche & Pickled Grapes

Caramac | White Chocolate & Rhubarb

Sticky Toffee Pudding | Toffee Sauce & Vanilla Ice Cream

SUPPLIERS

Head Chef Daniel Shotton and his team are very passionate about using local and seasonal ingredients, often straight from the farm. There is an abundance of great produce all around us in North Yorkshire and we are proud to champion them.

HAMMONDS BUTCHERS (BAINBRIDGE)

Situated a couple of minutes from Yorebridge House, this family run butchers has supplied Yorebridge House since the first day we opened in 2008.

YORKSHIRE DALES MEAT (BEDALE)

A family run business, meat supplied from this butchers are from their very own farm. They have been at Mill Close Farm for the past 3 generations.

WELLOCKS FRUIT AND VEG (LOMESHAYE)

Wellocks supplies every Michelin-starred restaurant in the north
As well as many other high quality restaurants.

TOWNSEND FARM FOR MILK & CREAM (ASKRIGG)

A small family run business just 1 mile down the road.

HODGSON FISH (HARTLEPOOL)

Hodgson Fish is one of the best known fishmongers on the East Coast.
Delivering to top hotels and restaurants throughout the North of England.

YORKSHIRE ORGANIC MILLERS (APPLETON-LE-MOORS, YORK)

All of the bread served at Yorebridge House is homemade using their flour.
We serve different varieties of breads, white, granary and a speciality flavours.

SWALEDALE CHEESE (RICHMOND)

Served on our very popular cheese board.

WENSLEYDALE CREAMERY (HAWES)

You can go and visit the Wensleydale Creamery Visitors Centre.
Watch all of the cheeses being made.
You can then come and try it in our restaurant.