

PEACHEY'S  
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# SEASONAL FAVOURITES

## STARTERS

Yorkshire Pea Velouté (v) (n) Mint crème fraîche, smoked almond crumb, grilled sourdough	£9
Burrata & Heritage Tomato Salad (v) Basil emulsion, aged balsamic, focaccia	£14
Barbecued Hispi Cabbage (vg) (gf) (n) Miso glaze, smoked almond crumb, plant-based yoghurt, chilli oil	£12
Whitby Crab Crab mayonnaise, cucumber, apple, dill oil, brown crab crumpet	£16
York Ham Hock Terrine Compressed apple, Wensleydale mousse, brioche crumb, garden herbs	£16
Wild Garlic & Asparagus Tart (v) Charred asparagus and confit egg yolk	£14

## MAINS

Charred Aubergine (vg) (gf) Smoked tomato ragout, chickpeas, tahini, Yorkshire herbs	£18
Pan-Roasted Corn-Fed Chicken Breast Artichoke, glazed truffle carrot, rösti, chicken jus	£22
Swaledale Lamb Romesco, green olive and labneh shoulder bon bon	£26
Crayfish & English Pea Farfalle Lobster bisque, basil oil and herbs	£22
Steamed Cod Loin (gf) (n) Whitby crab, white bean and pine nut velouté	£28
Wild Garlic & Mushroom Risotto (vg) (gf) Wild garlic oil and Parmesan tuile	£18

(v) Vegetarian (vg) Vegan (gf) Gluten Free (n) Contains Nuts

Food prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your bill.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please inform a staff member of allergies or dietary requirements.

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