

450

above

Special mid-week Menu

Served Tuesday-Thursday

Three Courses for £20

Starters

Homemade soup
with freshly baked bread & whipped butter

Smokey paprika hummus
with chickpea fitters & olive oil (v)

Pork belly rilette
with parsley toast & baby onion jam

Mains

Braised feta and spinach lamb belly
with potato crisps & mint jus

Smoked and roasted rib rack
with tarragon mash & maple dressing

Malaysian pulled chicken on a Thai spiced burger bun
with onion rings, dressed rocket, tandoori mayo & seasoned fries

Desserts

Passion fruit cream brulee
with coconut tuile (v) (GF*)

Chocolate bomb
with flavours of mango, mango sorbet, honey crunch, fennel and
warm white chocolate sauce (v)

Elderflower cheesecake mousse
with gooseberry jam and praline (v)

For all allergens and intolerances please see a member of staff



Wine & Food Tasting Evening
Friday 22nd June 2018
5 courses & 5 wines

Led by our wine specialist, individual wines are carefully chosen
to complement each dish perfectly

£55 per person

The Menu

Pistachio Hummus
with chickpea fritters, pine nuts & olive oil

Sweet Bread & Saffron Sliders
with curried potato straws

Devon Crab & White Truffle Risotto
with cured egg yolk & chive oil

Lamb Rump
with Jerusalem artichoke, charred shallot and carrot & rosemary fondant

Chocolate Dome
with mango sorbet, fruit jelly & hot white chocolate sauce

*Booking is essential: please speak to one of the team in person; call 01709 532224; or
e-mail 450above@gmail.com*

Join us for
Father's Day

450

above

Sunday 17th June
2018

Two courses for £15; Three courses for £20

Freshly baked bread & whipped Henderson's relish butter

Starters

Yorkshire Pudding with onion gravy

Roast celeriac and apple salad
with balsamic poached pear, toasted walnuts & olive oil (VE)

Freshly made soup of the day
with handmade bread and whipped Henderson's butter (V)

Harrogate blue cheese mousse
with black pepper toast, red pepper piperade & chive oil (V)

Malaysian spiced hummus
with chilli popcorn, pine nuts, almonds, refried chickpeas & fitters (VE)

Mains

Roast Yorkshire beef or pork shoulder
served with traditional vegetables, potatoes, Yorkshire pudding and gravy

Lamb rump in mint oil and garlic
with burnt onion, golden beetroot rosti, sunflower seeds and lamb sauce (GF)

Roast plum tomato risotto
with confit heirloom tomatoes, cashew nuts and basil dressing (GF) (VE)

Pollock fillet in sage crumb
with parsnip & coconut sauce, fried courgette and chive flowers

Desserts

Passion fruit cream brulee
with coconut tuile (V)

Chocolate bomb
with flavours of mango, mango sorbet, honey crunch, fennel and
warm white chocolate sauce (V)

Elderflower cheesecake mousse
with gooseberry jam and praline (V)

Banana bread
with ginger and pecan & salted caramel ice cream (GF)

Cheese board
served with chutney, biscuits, celery and apple (£4 supp)
Please see staff for today's cheese selection
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Coffee and Truffles
Handmade chocolate truffles served with your choice of tea or coffee £3.20

V = Vegetarian GF = Gluten free VE = Vegan

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