

Bagdale Hall

HOTEL & RESTAURANT



To Start

- Soup of the day** – homemade bread – home churned butter
5
- Seared scallops** – Whitby crab – passionfruit gel – samphire – radish
9
- Local pigeon breast** – rhubarb ketchup – pickled turnip – granola – baby leek
8
- Red onion tart** – goats curd – spring vegetable garden – honeycomb
7
- Gin and tonic cured salmon** – garlic infused buttermilk – compressed cucumber- beetroot –
sour cream
8
- Confit duck rilette** – cherries – pain d’espice – pistachios – cherry gel
7

To Follow

- Sous vide fillet of beef** – celeriac dauphinoise – salt baked beetroot – smoked feta mousse –
beef cheek croquette
28
- Chicken breast** – fondant potato – confit egg yolk – black pudding scotch egg – young leek
16
- Sea bass** – bitter red pepper – scallop – passionfruit fluid gel – samphire – crab “sausage roll”
17
- Gnocchi** – wild mushrooms – walnuts – leeks – shoots
12
- Herb crusted loin of cod** – charred gem – smoked bacon and leeks – homemade mustard
16
- Rump of lamb** – lamb belly pomme Anna – curried cauliflower – homemade black pudding –
heritage beer glazed carrots – black garlic
21

Additional

- Mashed potato
3
- Triple cooked chips with homemade tomato ketchup
4
- Spring seasonal greens – parmesan cheese
4
- Slow roasted carrots, smoked bacon, peas and mint
4
- Baby gem salad with nuts and homemade salad cream
3

Bagdale Hall

HOTEL & RESTAURANT



To Finish

Chocolate mousse - honeycomb - cherries - chocolate soil - popcorn

8

Sticky toffee pudding - toffee sauce - vanilla ice cream

6

Lemon meringue - lemon curd - meringue - pistachios - raspberries - lemon curd ice cream

8

Selection of ice creams

4

Vanilla crème brûlée - homemade biscotti

6

Selection of handmade cheeses – all our cheese is handmade from a micro dairy on the east side of town using Jersey cows milk

Endeavour – sweet milky malty flavour aged for at least 3 months (gluten free)

Regatta – smoky piquant chillies melded with a buttery smooth cheese

Sandsend – flavoured with dulse and kelp seaweed flakes

Served with homemade ale cake – salt crackers – chutney

9

Suppliers

Meat – Radford's in Sleights

Fish – Dennis Crooks of Whitby

Fruit and vegetables – sourced locally

Cheese – The Whitby Cheese Company

*all our produce is locally sourced and made on site
If you have any special requirements please ask*