



Elements

BRASSERIE MENU

Dinner 6.00pm – 9.30pm

Elements at Aldwark Manor is an elegant yet informal restaurant with an emphasis on natural and sustainable food, sourced from the UK's most dedicated farmers and food producers. Our ethos is all about maximising local produce to hand – whether it's grown in our own kitchen garden or the wider Yorkshire area. Nature writes our menus as the seasons inspire the food we cook using the four elements – Earth, Water, Air and Fire. Our food promises to entice, surprise and stimulate with Yorkshire produce at the core of every creation

NIBBLES

MARINATED NOCALLERA OLIVES (V) (GF) £4

CLASSIC CRAB MAYONNAISE VOL-AU-VENT £5

WARM ARTISAN SOURDOUGH,
Smoked Salt, Pesto, Hummus (V) **£5**

STARTERS

BALLOTINE OF SALMON (GF) £11
Whitby Crab Mayonnaise, Chive Crème Fraîche

CLASSIC KING PRAWN COCKTAIL * £14
Pesto and Poached East Coast Lobster

YORKSHIRE DELI MEATS PLATTER £12
Artisan Baguette, Pickles, Olives and Hummus

GARDEN SALAD GREEN (V) (GF) £8
Heritage Carrots, Coriander Hummus, Toasted Seeds

FOUNTAINS GOLD CHEESE CUSTARD £9
Pickled Mushrooms Crispy Kale and Serrano Ham

SEARED GRESSINGHAM DUCK
Boudin Noir, Black Garlic and Celeriac Purée, Preserved Cherries – **£12**

FROM THE GRILL

All of our steaks are locally reared and dry aged to a minimum of 28 days to ensure maximum flavour and succulence. All steaks are served with grilled plum tomato and grilled field mushrooms, cooked to your liking

8OZ SIRLOIN £28

8OZ RIBEYE £36

10OZ COLA MARINATED FLAT IRON £21

16OZ CÔTE DE BOEUF £38

SAUCES (GF) £4

Béarnaise
Peppercorn
Borderlaise

MAINS

PAN SEARED STONE BASS (GF) £22
Lobster Cream, Tender Stem Broccoli, Crushed New Potatoes

POT ROASTED CHICKEN * £18
Scorched Maze, Gem, Truffle Butter Locally Smoked Chicken Bon Bon

RACK OF YORKSHIRE LAMB £24
Crispy Anchovies, Yellison Goats Curd, Heritage Tomato

SPICED CAULIFLOWER STEAK (V) (GF) £16
Vegan Feta, Carrot Purée, Pickled Mushroom and Fennel Salad

SIDES

ALL £4.5

TRIPLE COOKED CHIPS OR FRIES (GF)

SPRING ONION CRUSHED POTATO (V) (GF)

SUMMER VEGETABLES (V) (GF)

HOUSE SUMMER VEGETABLE SALAD (V) (GF)

CREAMED POTATOES (V) (GF)

DESSERTS

LIME AND DUCK EGG SET CUSTARD
Honey Granola, Raisin Purée, Banana Ice Cream **£8**

CHOCOLATE DELICE
Caramel Cream, Yorkshire Raspberries, Peanut Butter Ice Cream **£8**

BAKEWELL TART MULLED STRAWBERRIES £8
Lemon Mousse, Lemon Balm

CHEESE BOARD * (V) £12
Fountain Gold Cheddar, Duke of Wellington, Flat Capper Brie

STICKY TOFFEE PUDDING (V) £8
Toffee Sauce, Vanilla Ice Cream

ICE CREAMS (V) (GF) £8
Banana • Salted Peanut • Salted Chocolate
Vanilla • Raspberry Ripple