

THE OLD DEANERY

Start

Baked whole camembert, seeded granary, fig and honey bread rolls	£7.50
Chicken liver parfait, savoury granola, apple chutney, brioche sticks	£5.95
Whipped goat's cheese, pumpkin seeds, chicory, apple, fig and honey bread roll (v)	£5.50
Posh fish fingers, gem lettuce, tartare sauce, caramelised lemon	£5.95
Pickled herring, cockles, samphire, sour cream, caviar	£6.00
Chef's soup of the day (v)	£4.50

Follow

Perfectly matched with a glass of house wine (125ml)

Pan fried stone bass, squash, apple, mushroom, wilted spinach, radish <i>False Bay Chenin Blanc 2015 (£3.40)</i>	£12.50
Roast pigeon, pigeon pudding, celeriac purée, pickled green elderberries, walnuts, brambles, jus <i>Bodegas Artesa Tempranillo, Rioja 2015/16 (£3.40)</i>	£12.50
Roast chicory, raspberry vinegar, savoury granola, blue cheese, watercress (v) <i>Sanvigilio Pinot Grigio 2016 (£3.20)</i>	£9.50
Roast guinea fowl breast, peas, brie, truffle, lettuce and Macédoine potatoes <i>Les Oliviers Chardonnay, Languedoc 2015/16 (£3.20)</i>	£12.50
Baked macaroni cheese, sage and walnut pesto (v) <i>Les Oliviers Chardonnay, Languedoc 2015/16 (£3.20)</i>	£9.50

Indulge

10oz sirloin steak aged for 60 days in a Himalayan salt chamber, hand cut chips, watercress, Diane <i>or</i> blue cheese sauce	£22.50
Deanery burger, glazed bun, melted cheese, roast garlic aioli, hand cut chips	£12.00
Beer battered 'fish of the day', hand cut chips, homemade mushy peas, tartare sauce	£12.00
Homemade hummus, chick peas, paprika, homemade bread (v)	£5.00
Deanery smorgasbord: smoked chicken breast, chorizo and pecorino, piquillo peppers, hummus, queen green olives, homemade bread	£10.50

Accompany

Homemade seeded granary, fig and honey bread roll	£1.00
Hand cut chips with truffle mayonnaise <i>or</i> roast garlic aioli	£3.95
Bowl of marinated queen green olives	£3.50
Bowl of beer battered onion rings	£3.50

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Conclude

Belgian waffle, chocolate brownie chunks, orange segments, mandarin ice cream	£6.00
Sticky toffee pudding, butterscotch sauce, pouring cream	£5.50
Beer, cherry and hazelnut cake, ale ice cream	£5.50
Warm pineapple upside down cake, yoghurt sorbet	£5.50
Apple and poppy seed cake, granola, brambles, beetroot sorbet	£6.00
Haldenby, black grapes, quince, oatcakes <i>A semi-soft, semi-blue goat's cheese from Hull (chef's favourite!)</i>	£5.50

Sandwiches

Served on freshly baked rustic white or brown ciabatta, with house slaw and hand cut chips

Mature cheddar with orchard apple chutney (v)	£6.00
Roast ham with parmesan & honey mustard	£6.25
Smoked salmon with cream cheese & cucumber	£6.95
Homemade cod fish fingers with gem lettuce & tartare sauce	£6.95
Parma ham, goat's cheese, red onion marmalade	£7.25
30 day aged Kirkby Malzeard sirloin steak, served pink or well done, with watercress, sun blushed tomatoes & truffled mayonnaise	£9.50

History

A little background of our history

Ripon Minster, as it was known until it became a cathedral in 1836, lost most of its revenues in the 1530/40s at the Reformation and was left with only poorly educated vicars to look after the extensive parish of Ripon. But in 1604 the Minster was granted a new charter by King James I, adding a dean and six canons, one of whom was to reside in Ripon, so it was necessary for a suitable residence to be provided. The Old Deanery was the home of the Dean of Ripon until, it appears, at the end of World War II.

There are several stories of secret passages from the magnificent Cathedral to The Old Deanery and nearby Fountains Abbey, however none have been verified (or found!). There are also stories of ghosts roaming the historic corridors, but we'll let you be the judge of that!

The Old Deanery nowadays is an award-winning hotel, bar & restaurant, housing 11 bespoke bedrooms found by ascending the stunning 17th century oak staircase. Sitting in the shadow of Ripon Cathedral, the location and history of the building attracts weddings, events & conferences year-round.

The lovely team of Yorkshire bred staff are led by Directors Chris Brown (General Manager) and Lee Rushforth (Head Chef). Both of whom would like to welcome you to The Old Deanery today and look forward to seeing you again in the near future.