

THE OLD DEANERY

Start

Caesar dressed leaves, croutons, shaved pecorino, harissa oil, toasted almonds	£5.00
Chicken liver parfait, savoury granola, apple chutney, brioche sticks	£5.95
Pickled beetroot, goat's cheese curd, chicory, walnuts, Yorkshire honey (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)

Oat crusted mackerel, gooseberry compôte, sour cream, savoy cabbage, Anna potatoes <i>False Bay Chenin Blanc 2015 (£3.40)</i>	£12.50
Salt aged duck breast, braised leg, pickled cherries, celeriac purée, watercress, jus <i>Bodegas Artesa Tempranillo, Rioja 2015/16 (£3.40)</i>	£14.00
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, 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

Spiced lamb nachos, black bean sauce, yoghurt, piquillo peppers	£10.50
Deanery burger, glazed bun, melted cheese, truffle mayonnaise, 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

Hand cut chips with truffle mayo	£3.95
Bowl of marinated queen green olives	£3.50
Side salad of gem lettuce, cucumber, tomato, feta, sherry dressing	£3.50
Homemade bread roll and butter	£1.50

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Conclude

Belgian waffle, chocolate brownie chunks, orange segments, clementine ice cream	£6.00
Sticky toffee pudding, butterscotch sauce, pouring cream	£5.50
Yorkshire strawberries, shortbread, tonka bean ice cream	£5.50
Brie de Meaux, black grapes, Yorkshire honeycomb, oatcakes	£5.50
Warm pineapple upside-down cake, yoghurt sorbet	£5.50
Damson ice cream, stewed berries, prosecco	£6.00

Sandwiches

Served on 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
Smoked chicken, lettuce, tomato, bacon jam	£7.25
30 day aged Kirkby Malzeard sirloin steak, served pink or well done, with watercress, sun blushed tomatoes & truffled mayonnaise	£10.00

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.