

# THE DEANERY

## Start

Baked whole camembert, seeded granary, fig & honey bread rolls	£7.50
Chicken liver parfait, savoury granola, apple chutney, brioche sticks	£5.95
Whipped goat's cheese, pumpkin seeds, chicory, apple, honey & fig roll (v)	£5.50
Braised chicken & brie croquette, apricot mayonnaise, gem lettuce	£5.95
Smoked mackerel pâté, cranberry sauce, horseradish cream	£6.00
Chef's soup of the day (v)	£4.50

## Follow

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

Classic turkey, pig in blanket, cranberry stuffing, roast potatoes, seasonal veg, gravy <i>Borsao Garnacha, Campo de Borja 2015/16 (£3.20)</i>	£12.50
Roast venison, celeriac & chestnut purée, braised potatoes, curly kale, cocoa nibs, jus <i>Bodegas Artesa Tempranillo, Rioja 2015/16 (£3.40)</i>	£12.50
Roast halibut, parsnip purée, golden raisins, onions, savoy cabbage, Macédoine potatoes <i>Les Oliviers Chardonnay, Languedoc 2015/16 (£3.20)</i>	£14.50
Classic nut roast, sweet potato, roast potatoes, seasonal vegetables, gravy (v) <i>Montevista Merlot, Maule Valley 2014/15 (£3.20)</i>	£10.50
Macaroni cheese, sage & walnut pesto, watercress, homemade bread (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
Fondue fries - fries served with a cheddar cheese fondue, sprinkled with paprika (v)	£5.00
Classic beef stew & suet dumplings, pickled red cabbage	£10.50

## Accompany

Homemade seeded granary, fig & 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

# THE OLD DEANERY

## Conclude

Deanery Christmas pudding, cranberry & cherry ice cream, brandy sauce	£5.50
Christmas crumble tart, mincemeat, grated shortbread, vanilla ice cream	£6.00
Belgian waffle, chocolate brownie chunks, orange segments, mandarin ice cream	£6.00
Sticky toffee pudding, butterscotch sauce, pouring cream	£5.50
Hazelnut cake, golden raisin, chocolate ganache, raisin ice cream	£5.50
Haldenby, black grapes, quince, oatcakes <i>A semi-soft, semi-blue goat's cheese from Hull (chefs favourite!)</i>	£5.50

## Sandwiches

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

Roast turkey with stuffing & cranberry sauce	£6.00
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
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 17<sup>th</sup> 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.