

THE DEANERY

Start	£
Homemade soup of the season (v)	4-50
Chicken liver parfait, savoury granola, charred bread, chutney	5-50
Waldorf style salad, whipped goat's cheese, croutons (v)	5-50
Wild mushrooms, poached hen's egg, parmesan & watercress on fig & honey toast (v)	5-25
Baked camembert, Madeira, grapes, walnuts, charred fig & honey bread	7-50
Pickled herring, cockles, samphire, sour cream, caviar	8-00

Follow	£
Roast leg of salt aged lamb, roast potatoes, merguez sausage, celeriac remoulade, white cabbage, gravy	15-00
12oz pork chop, apricot & white bean purée, creamed potatoes, cabbage	14-00
Deanery burger, black bun, melted cheddar, hand cut chips, homemade relish	12-00
Beer battered 'fish of the day', hand cut chips, homemade mushy peas, tartare sauce	12-00
Baked cod loin, brown shrimp, creamed potatoes, crisp potato skin, tender stem broccoli, hollandaise	16-00
Beetroot & feta burger (bun optional), sweet potato fries, Greek salad (v)	10-50
Yorkshire board: pork pie, Wensleydale brie, chicken liver parfait, charred homemade bread, Deanery cornbread, chutney, watercress	12-00
10oz Kirkby Malzeard sirloin steak, aged for 60 days in a Himalayan salt chamber, hand cut chips, watercress, Diane or blue cheese sauce	26-00
Homemade gnocchi, wild mushrooms, samphire, parmesan (v)	12-00

Complete	£
Homemade fig & honey bread, butter (v)	3-00
Hand cut chips, truffle mayonnaise (v)	3-50
Greek salad: tomato, red onion, cucumber, black olives, Yorkshire fettle, oregano, olive oil (v)	4-00
Sweet potato fries (v)	4-00

Please turn over

THE DEANERY

Sarnies

£

Served on rustic white or brown ciabatta, with slaw & hand cut chips

Charred purple sprouting broccoli, whipped goat's cheese, pickled beetroot (v)	6-50
Breaded lemon sole goujons, gem lettuce, tartare sauce	6-95
Warm brie, pickled walnut, watercress (v)	7-00
Classic smoked salmon, cream cheese, cucumber	7-50
Roast ham, parmesan, honey mustard	6-95
30 day aged Kirkby Malzeard sirloin steak, served pink or well done, watercress, sun blushed tomatoes, truffle mayonnaise	9-50

Conclude

£

Lemon drizzle cake, lemon curd, hazelnuts	6-00
Orange, almond & cranberry cake, mandarin ice cream	5-50
Banoffee & parkin trifle	6-00
Strawberry & earl grey sundae, coriander & almond crumb	6-50
'Best of Europe' cheese board: fine cheeses from around Europe with quince paste, grapes & oat cakes	9-00

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. If you'd like any further information on how The Old Deanery can become your perfect wedding or event venue, please just ask!

Please turn over