

# THE OLD DEANERY

<b>Start</b>	£
Homemade soup of the season	4-50
Chicken liver parfait, savoury granola, charred bread, chutney	5-50
Waldorf style salad, whipped goats cheese, croutons (v)	5-50
Wild mushrooms, poached hen's egg, parmesan & watercress on fig and honey toast (v)	5-25
Baked camembert, Madeira, grapes, walnuts, charred fig & honey bread	7-50
Homemade Oxtail soup, cheddar & bacon jam toastie	7-50
<b>Follow</b>	£
Roast leg of salt aged lamb, roast potatoes, merguez sausage, celeriac remoulade, white cabbage, gravy	15-00
Roast guinea fowl breast, braised thigh, king oyster mushroom, buttered leeks, crispy haggis, creamed potatoes, jus	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 fish pie, Café de Paris butter, braised fennel, pickled white cabbage	14-00
Beetroot & feta burger, (bun optional) sweet potato fries, Greek salad (v)	10-50
Yorkshire board: pork pie, Wensleydale brie, chicken liver parfait, charred 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
<b>Complete</b>	£
Hand cut chips, truffle mayo (v)	3-50
Greek salad; tomato, red onion, cucumber, black olive, Yorkshire fettle, oregano, olive oil (v)	4-00
Sweet potato fries (v)	4-00
Homemade fig & honey bread, butter (v)	3-00

*Please turn over*

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<b>Sarnies</b>	£
<i>Served on rustic white or brown ciabatta with slaw and hand cut chips</i>	
Welsh rarebit, Lea and Perrins, watercress (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
Tuna, basil pesto, mozzarella, sun blushed tomato	7-50
30 day aged Kirkby Malzeard sirloin steak, served pink or well done, watercress, sun blushed tomato, truffle mayonnaise	9-50

<b>Conclude</b>	£
Apple and pumpkin crumble, nutmeg custard	6-00
Orange, almond and cranberry cake, mandarin ice cream	5-50
Banoffee & parkin trifle	6-00
Peanut & chocolate bar, salted butter caramel, passion fruit ice cream	6-50
'Best of Europe' cheese board: fine cheeses from around Europe, quince paste, grapes and 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 more information on how The Old Deanery can become your perfect wedding or event venue, please just ask!

*Please turn over*