

# YORKSHIRE ASPARAGUS A SEASONAL DELIGHT

Nothing says spring quite like the arrival of fresh asparagus, with its vibrant green spears typically emerging in early May, and a harvest that lasts only until June.

We source our asparagus exclusively from Sand Hutton Farm, one of Yorkshire's finest asparagus growers, where Richard and his team have been carefully cultivating this delicate crop since 1994.

Asparagus is a true seasonal treasure, grown with expertise and patience. Each tender stalk is a celebration of spring – fresh, flavourful, and worth the wait. Enjoy it at its very best and savour the season.

## YORKSHIRE ASPARAGUS, HAM & GRUYÈRE CROISSANT

Flaky, buttery croissant filled with delicate Yorkshire asparagus, traditional Wiltshire-cured ham, and rich, nutty gruyère cheese. A perfect balance of savoury flavours – ideal for a leisurely brunch or a light yet indulgent bite.

650 kcal £11.95

### YORKSHIRE ASPARAGUS & CHIVE OMELETTE (V)

Tender Yorkshire asparagus and fresh chives folded into a light, fluffy omelette, served with a silky caper crème fraîche and a peppery rocket salad. An elegant dish that celebrates the best of the season.

650 kcal £,17.95

#### YORKSHIRE ASPARAGUS RÖSTI

Golden, crispy potato rösti topped with tender Yorkshire asparagus, a perfectly poached egg, and a generous drizzle of velvety hollandaise. A comforting yet refined dish, showcasing the simple pleasures of springtime flavours.

680 kcal £19.95

Our omelette and rösti dishes are both served with your choice of: Yorkshire Smoked Salmon 120 kcal Yorkshire Air-Dried Ham 30 kcal Yorkshire Squeaky Cheese (V) 245 kcal

#### Please inform your server if you have any allergies or dietary requirements.

Detailed information on the fourteen legal allergens is available on request. We are unable to provide information or guarantee an absence of all other allergens. Due to the open nature of our kitchens and bakery, products may contain trace allergens; please speak to your server for more detailed information.

\*(V) suitable for vegetarians \*(Ve) suitable for vegans. \*Vegan food is made to a vegan recipe but may come into contact with non-plant-based ingredients.

Although every effort has been taken during preparation, pips, stones and bones may still be present where naturally occurring.

Adults need around 2000 kcal a day.