



LAURENT-PERRIER
CHAMPAGNE & SEAFOOD TERRACE

Menu

Artisan sourdough with scallop roe butter - 3
 Whitebait, sriracha aioli & lemon (GF) – 6
 Scallop ceviche, coconut, lime & chilli - 16
 Salt cod brandade, trout roe, lemon oil & filo crisp – 8

Bleikers smoked salmon, walnut bread, horseradish & capers (GF*) - 11/17
 Hot-smoked chalk stream trout, gem lettuce & Caesar dressing (GF*) – 14/20
 “Fish Finger Sandwich” – crumbed haddock, sourdough & confit tomato– 12
 Monkfish cheeks, ‘nduja sausage, mint & chilli – 12
 Seared wild sea bass, kohlrabi & fennel remoulade (GF*) – 22
 Whitby crab, rarebit & brioche – 17

Triple cooked chips, seaweed salt & miso mayonnaise (GF) – 5

Seafood platter (GF*) – 70

Our seafood platter is designed for two people to share, and contains the following:

Lobster, crayfish bruschetta & citrus curd
 Bleikers smoked salmon, walnut bread & horseradish
 “Crab Caesar” - Dressed crab, caesar dressing, anchovy & croutons
 Monkfish cheeks & salsa verde
 Heritage potato, oyster dust & shallot salad

Why not add

Seafood platter with a bottle of Laurent-Perrier Brut NV – 130
 Seafood platter with a bottle of Laurent-Perrier Rosé – 165

Desserts

Artisan cheese from The Courtyard Dairy, fig chutney & fruit crisps (GF) – 12
 Dark chocolate mousse, elderflower, gooseberry & pistachio (GF*) – 8
 Torched peach, Amoretti & mascarpone – 8
 Sea shell chocolates (GF) – 5
 Northern bloc ice creams (GF) – 3

Please note, we are currently only accepting card payments. We do not permit smoking at the tables, please ask a member of staff who will direct you to the smoking area.

In association
with



GF – Gluten Free. Any dishes indicated GF* can be altered to be gluten free

Please note that we add a 5% service levy to all accounts, with 100% of this charge being distributed to staff. If you have any questions about our ingredients, or have other dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain a variety of allergens. As a result traces of these could be found in other products served here. Due to the limited menu, some dishes are not able to be adapted to cater for dietary requirements. VAT will be charged at the prevailing rate.



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WINE LIST

- SPARKLING WINE -

	175ml	Bottle	Magnum (1.5l)
LAURENT-PERRIER, LA CUVÉE BRUT CHAMPAGNE Subtle citrus, toast and spice in this perfectly balanced Champagne. With a strong structure giving the wine good food compatibility with fine fish dishes and delicate seafood.	14	60	115
LAURENT-PERRIER, CUVÉE ROSÉ CHAMPAGNE Cuvée Rosé is Iconic. A wonderfully refreshing aperitif, with a broad range of berry fruit on the nose. It pairs well with a variety of dishes including fish.	22	95	200
GRAND SIÈCLE BY LAURENT-PERRIER Grand Siècle is created by choosing not one, but three exceptional vintage years which complement each other perfectly. Has notes of citrus and honey, with a lasting sensation of freshness, and a persistent yet elegant finish. Pairs with the most refined dishes, particularly seafood.	-	175	-
LAURENT-PERRIER BLANC DE BLANCS, BRUT NATURE 100% Chardonnay with no dosage. Laurent-Perrier has always selected Chardonnay as the dominant grape variety in all its white Cuvées. This brings a stunning rich, complex flavour to the Champagne	-	130	200
LAURENT-PERRIER ULTRA BRUT, BRUT NATURE 55% Chardonnay 45% Pinot Noir. Crafted from the grapes with a perfect balance of ripeness and acidity, meaning there is no requirement for dosage, additional sugar, to be added.	-	110	-

- WHITE WINE -

	125ml	175ml	250ml	Bottle
13. GAVI DI GAVI, FRATELLI ANTONIO, PIEDMONT, ITALY Crisp, white pear & orchard flowers flavours. Made from the Cortese grape, and grown in the Piedmont region to the north of Italy.	7	9.75	12.75	38
5. SAUVIGNON BLANC, "ANA", ERADUS, MARLBOROUGH, NZ Bursting with aromas of citrus fruit, gooseberries and cut grass. Crisp Acidity and a punchy finish.	7	9.75	12.75	38
15. ALBARINO, ADEGAS GALEGAS, PAZO LA MAZA, SPAIN Perfect wine to accompany seafood, grown in the Rias Baixas region on the Atlantic coast. Refreshing, Intense with a beautiful citrusy finish.	8.5	11.5	16	45
24. MUSCADET SUR LIE, JF GUILBAUD, LOIRE, FRANCE Perfect balance of tropical notes, fresh jasmine flowers & stony minerality. A timeless classic to pair with fish!	7.5	10	13.5	40

- RED WINE -

	125ml	175ml	250ml	Bottle
76. FLEURIE, LATHUILLIERE GRAVALLON, BEAUJOLAIS, FRANCE Beautiful light, fragrant and red berry led red wine. Made from the Gamay grape, leading an easy drinking wine with a long last finish. Perfect for the Yorkshire summer evenings	7.5	11	14.5	38

- ROSE WINE -

	125ml	175ml	250ml	Bottle
42. SOURCE GABRIEL, PROVENCE ROSE, FRANCE A superb rosé, delicate aromas of white blossom, rose petals and strawberry on the nose.	6	8.5	11	32

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