



BEST WESTERN
YORK PAVILION HOTEL

Country House Hotel & Brasserie in the City of York

Langton's Restaurant Menu

Starters

Red pepper and tomato soup with parmesan tuille	£4.25
Terrine of Yorkshire ham with homemade piccalilli dressing	£5.95
Beetroot cured salmon with cucumber salad	£6.50
Goats cheese hash brown with apple puree, walnut salad & scrumpy reduction	£6.25
Smoked chicken Caesar salad with butter roast croutons	£6.50
Pea and ham risotto with pecorino shavings	£5.95
Pan roasted scallops with black pudding and roasted balsamic shallots	£6.95

Main Courses

Shellfish linguine with a chilli and tomato dressing	£14.95
Braised shank of "Newstead Farm" lamb with bubble and squeak and rosemary jus	£15.95
Whole grilled east coast lemon sole with warm potted shrimps & new potatoes	£16.95
Free range chicken breast stuffed with wild mushrooms, saffron potatoes and tomato pesto	£13.95
Pan fried bream fillet with chorizo risotto	£12.95
Char grilled sirloin steak of Kilburn beef with confit tomato, mushrooms, roasted shallot & triple cooked chips	£16.95
Wild mushroom and pine nut strudel, with rocket and truffle oil dressing	£11.95
Butternut squash and parmesan risotto	£11.95

Side Orders

Garlic & rosemary roasted new potatoes	£2.50
Cauliflower cheese	£2.50
Skinny fries with garlic mayonnaise	£2.50
Green beans & pancetta	£2.50

Puddings

Double chocolate brownie with honeycomb ice cream	£5.95
Sticky toffee pudding with butterscotch sauce & Yorvale vanilla ice cream	£5.95
Glazed lemon tart with chantilly cream & ginger syrup	£5.95
Raspberry & white chocolate cheesecake with mango sorbet	£5.95
Fresh fruit salad served in a brandy snap basket	£5.95
A selection of Yorkshire cheeses served with Miller Damsel wafers & celery	£6.50

*Some of our dishes may contain nuts
Should you have a nut allergy please make chef aware and we will endeavour to eliminate nuts from the dish you choose where possible
We do not knowingly use genetically modified food products*



White Wines Selection

	Vintage	175ml Glass	250ml Glass	Per Bottle
1. Richelieu Unoaked Colombard Ugni, Vin de Pays, France <i>Aromatic, tropical and citrus fruit characters give a clean fruit driven style</i>		£3.90	£5.50	£14.90
2. Sauvignon Blanc, Finca El Picador, Chile <i>A delightful fresh wine full of gooseberry fruits and cut grass tang</i>	2009	£4.10	£5.75	£15.90
3. Colombard Chardonnay, Eagles Point VAT 21, Australia <i>This great blend produces an easy drinking white</i>	2008	£4.10	£5.75	£15.90
4. Trebbiano d'Abruzzo, Vetriciano, Italy <i>Aromas of fresh, green fruits and tangy citrus on the palate</i>	NV	£4.25	£6.00	£16.50
5. Piesporter Michelsberg, R.Muller, Germany <i>Well balanced with plenty of fruit and body</i>	2007	£4.25	£6.00	£16.50
6. Le Charme Sauvignon Blanc, France <i>Overt bouquet with classical gooseberry pungency</i>	N.V.	£4.50	£6.25	£16.90
7. Viognier, Las Manitos, Mendoza, Argentina <i>A fine example of a wine whose grapes are reminiscent of peaches and tangerines on the finish</i>	2009	£4.25	£6.00	£17.90
8. Pure Pinot Grigio, Venetie, Italy <i>Bursting with aromatics of pineapple, lime and spring blossom. Plenty of mid palate weight and finishing with clean crisp acid</i>	N.V.	£4.75	£6.75	£18.50
9. Chardonnay Pitch Fork, McLaren Vale, Australia <i>Well balanced with plenty of fruit and body</i>	2008			£23.90
10. Chablis, Domaine Philippe Testut, France <i>beautiful full flavoured wine, elegant and classy with a lingering finish on the palate</i>	2008			£29.95

Champagne

24. Baron de Beaupré Brut <i>Champagne with ripe biscuity fresh, dry racy flavours</i>	NV			£34.90 Half Bottle £19.90
25. Heidsieck Dry Monopole Brut <i>Superb value Champagne of fine quality</i>	NV			£38.50
26. Laurent Perrier Brut <i>Fine classic, Champagne still family run</i>	NV			£46.90
27. Bollinger Special Cuvée <i>Big traditional oaky Champagne</i>	NV			£54.90
28. Moët et Chandon Dry Imperial <i>Outstanding vintage now beginning to drink very well</i>	2000			£58.90
29. Laurent Perrier Brut Reserve Rosé <i>Fabulous pale pink Rose "par excellence"</i>	NV			£65.50

Red Wines Selection

	Vintage	175ml Glass	250ml Glass	Per Bottle
11. Richelieu Bush Vine Dry Grown GCM, Vin de Pays, France <i>Grenache and Carignan has been topped up with Merlot for extra richness</i>		£3.90	£5.50	£14.90
12. Cabernet Merlot, Eagles Point Vat 4A, Australia <i>Full of soft, easy drinking, jammy fruit</i>	2008	£4.10	£5.75	£15.90
13. Merlot, Le Charme, Vin de Pays d'Oc, France <i>Smoothly seductive style showing hints of plums and chocolate</i>	N.V.	£4.50	£6.25	£16.90
14. Cabernet Sauvignon Los Vilos, Chile <i>Brilliant ruby red colour, with fruity, chocolate, red plums and vanilla on the nose. Soft tannins, medium body, harmonic with a good finish</i>	2008	£4.50	£6.25	£16.90
15. Shiraz Cabernet, Sandford, Victoria, Australia <i>Big violet purple colour. Ripe blackcurrants, soft tannins</i>	2008			£18.50
16. Rioja Vega Tempranillo, Bodegas Muerza, Spain <i>Concentration of ripe, moreish fruits and sturdy structure</i>	2008	£4.75	£6.75	£18.50
17. Côtes du Rhône, Caprices, France <i>Toasty, spicy, smooth and rounded</i>	2008			£22.50
18. Pinotage, Avondale Estate, South Africa <i>Stuffed with lush, chunky ripe fruit</i>	2007	£5.90	£7.90	£23.50
19. Rioja Tobelos Crianza, Bodegas La Encina, Spain <i>Rich blackberries dominate the palate with a harmonic, climactic finish</i>	2004			£31.90
20. Telegramme, Chateaufeuf du Pape, France <i>Rich advanced fruits with a smattering of spice - delicious</i>	2006			£39.90

Rosé Wine

21. Richelieu Bush Vine Blush - France <i>A superbly moreish wine, full of soft juicy summer fruit flavours with a little touch of honey on the finish.</i>	NV	£4.10	£5.75	£15.90
22. White Zinfandel Blush, Angels Flight, California <i>Lush and fresh with a delicious tang</i>	2008			£18.90

Sparkling Wines

23. 'S' Brut, Sandford Estate, Australia <i>Full of rich, exuberant fruit flavours</i>	NV			£25.50
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Dessert Wine

	Vintage	70ml Glass	½ Bottle
30. Château de Rombeau, Muscat de Rivesaltes, France <i>Enticingly sweet, melons and apricots, well balanced acidity</i>	2007	£3.95	£20.90

Aperitif's

Sherry	Dry, Medium, Or Cream	£2.50
Dubonnet or Campari	with Soda	£2.95
	with Orange Juice	£3.45
Pimms Salad	Glass	£3.00
	Litre.	£9.00
Gin & Tonic	Gordons Gin	£3.95
	Bombay Sapphire	£4.35
	Tanqueray	£4.95

Pre Dinner Cocktails

Bloody Mary <i>Vodka, Dry Sherry, Pavilion Recipe Spices</i>	£6.95
Virgin Mary <i>Pavilion Recipe Spices & Tomato Juice</i>	£2.95
Gin or Vodka Martini <i>With an olive or Lemon rind</i>	£6.95 Premium £8.50

Fun Cocktails

Sea Breeze <i>Vodka, Grapefruit, Fresh Lime & Cranberry</i>	£6.95
Virgin Sea Breeze <i>Grapefruit, Fresh Lime & Cranberry</i>	£2.95
Sex on the Beach <i>Vodka, Peach Schnapps, Orange Juice & Cranberry</i>	£6.95
Virgin Sex on the Beach <i>Orange Juice & Cranberry</i>	£2.95
Long Island Iced Tea <i>Vodka, White Rum, Cointreau, Tequila, Gin, Angostura bitters, and coke</i>	£6.95

Soft Drinks

J2O, Range of Flavours	£2.50
Fentimans Ginger Beer	£2.50

Whisky

Jamesons, Jack Daniels, Bushmills, Canadian Club

Brandy

Martell V.S, Janneau V.S.O.P, Calvados, Rémy Martin

After Dinner Cocktails

White Russian <i>Vodka, Kahlua and Cream layered</i>	£6.95
Brandy Alexander <i>Martell, Crème de Cacao and Cream</i>	£6.95
Chocolate Orange <i>Vodka, Chocolate Liqueur, and Grand Marnier</i>	£6.95

Liquor Coffees

French Brandy, Seville Cointreau, Irish Whisky, Gaelic Scotch Whisky, Highland Drambuie, Italian Amaretto, Russian Vodka, Jamaican Rum, Baileys Catte.	
Double Measure Coffee & Cream	£6.95