



Eat Noir
Clifton Green
York YO30 6LH
t: 01904 643711
e: eat@hotelnoir.co.uk
w: www.eatnoir.co.uk

Welcome to Eat Noir

Our head chef Pete Dyrdal trained under a Michelin mentor in France, but as a Yorkshire boy born and bred, soon returned to work with the fabulous local produce and people he loves to please. His basic rule is to provide interesting food, in Yorkshire-sized portions, giving guests the option of trying something new or sticking with simple classics.

Eat Noir strongly supports local suppliers and produce and make every effort to buy local when possible - fillet steak from chef's sister at Home Farm in Colton, Sand Hutton asparagus, lamb from Flaxton, roast Porchetta from Taste Tradition and Shepherd's Purse cheeses both of Thirsk.

Our menu changes regularly to follow the seasons and the specials board will vary daily. You can download the current menu at www.eatnoir.co.uk.

We welcome children –and you can be confident that their food is the same quality as the main menu.

We'd love to hear what you think and get any suggestions as to how we can improve so please don't hesitate to speak with either Hayley who manages the restaurant, the Hotel Reception or if you prefer, email eat@hotelnoir.co.uk.

Our chef will gladly try to accommodate any special requests or dietary requirements and we do ask that all mobile telephones are switched off in the dining room.

Room service is available at 10% surcharge, please order in the restaurant or dial "0" from your room.

Service is from 7pm to 9.30pm Monday to Friday, with late orders taken until 10 pm at the weekend. Closed Sundays.



2 courses for £20 3 courses for £25

*Freshly baked bread, star anise balsamic and olive oil whilst you peruse
the menu...*

£2.50

Starters

*Queenie scallop black pudding, cheesy bean puree,
crisp smoked streaky bacon*

£7.00

Sand Hutton asparagus, poached egg, parmesan and truffle oil (v)

£6.50

Goat's cheese croquettes with tomato chutney (v)

£6.00

Crispy belly pork, aromatic sweet soy glaze, Asian salad

£6.50

The classic prawn cocktail

£5.50

Spring chicken, rice and vegetable broth

£5.50



Main courses

*Organic salmon, horseradish dauphinoise, watercress and
black tapenade*

£17.00

Recommended wine - Montevento Rosé Bin 02 (pink fish with pink wine just works...)

Marinated Flaxton lamb rump, Yorkshire Blue risotto, sprouting broccoli

£17.50

Recommended wine – Viñamar Pinot Noir Reserva Bin 27

*Roast porchetta by Taste Tradition, Colcannon mash and
scrumpy sauce*

£18.00

Recommended wine – Valpolicella Classico Bin 31

*Baked cauliflower cheese, garlic and herb roast potatoes,
rocket and tomato salad (v)*

£13.50

Recommended wine – Lowry's Pass Chenin Blanc Bin 19

*Sweet miso glazed duck breast, yam and ginger puree,
sweet soy pak choi*

£17.00

Recommended wine – Gardet Brut Rosè champagne Bin 09

*Beer battered haddock and chips, homemade mushy peas,
tartare sauce and lemon*

£13.50

Recommended wine – Le Coulture Prosecco Bin 06



From the grill...

*Served with grilled plum tomatoes, confit of field mushroom,
hand cut chips, rocket salad and garlic butter.*

Colton beef fillet steak 8-10oz (supp for offers £5.00) £22.50

Recommended wine – Bainskloof Merlot Bin 26

Local ribeye steak 8-10oz £18.50

Recommended wine – Heywood Shiraz Bin 28

Free range chicken supreme £16.50

Recommended wine – Santa Florentina Chardonnay Bin 20

Organic salmon £16.50

Recommended wine – Grigio Luna Pinto Grigio Bin 21

Duck breast £16.50

Recommended wine – Cotes de Rhone Bin 30

Mushroom risotto with Yorkshire Blue £12.50

Recommended wine – Valpolicella Classico Bin 31

BBQ spare ribs and chicken leg £13.50

Recommended wine – Richelieu Bush Vine Blush Bin 01

Side orders

Each main comes as a complete dish, but if you can't resist we won't tell...

Rocket and parmesan £2.50

Buttered new potatoes £2.00

Hand-cut chips £2.25

Beer-battered onion rings £3.00

Freshly baked bread, star anise balsamic and olive oil £2.50



Desserts

Nutty double chocolate brownie with vanilla pod ice-cream
£6.00

Raspberry pavlova
£6.00

Local ice creams by Yorvale of Acaster Malbis
£5.50

Rhubarb 'lasagne' with pear, vanilla and ginger snap biscuit
£6.50

Recommended dessert wine - Muscat de Beaumes-de-Venise £4.00

Shepherd's Purse of Thirsk champion local cheeses with seasonal accompaniments
£7.00

Recommended port – Warre Otima 10 Tawny Port £3.00

Coffee

Cafetière coffee or black tea is complimentary for all our guests and we offer the following speciality drinks:

Freshly ground bean to cup coffee served american, espresso, cappuccino or latte (add a liqueur of your choice at the bar price)
£2.00

Green tea, Earl Grey, Peppermint, decaffeinated, fruit
£2.00



Children's menu

£6.95 to include a soft drink and an ice cream.

Any menu item in a child's portion, our favourites are the fish and chips!

Home-made tomato sauce with pasta and cheese (v)

Home-made chicken breast goujons and chips

Local sausage and mash with gravy