

Nibbles

Truffled Pig Skin	2.20
Crispy Fried Gherkins with sweet chilli sauce (v)	2.20
Bread & Oil (v)	2.20
Mixed Olives (v)	2.20
Root Crisps (v)	2.20

Starters

o Butternut Squash Bhajis with a Mango Chilli Salsa & spiced butternut squash purée (v)	6.25
o Wild Mushroom, Truffle & Parmesan Velouté, with sautéed wild mushrooms & confit garlic crème fraîche (v)	6.50
o Gin Cured Salmon, infused with Juniper, Pink Pepper & Dill, served with Caviar, sunflower rye bread & sauce Gribiche	7.00
o Monkfish & Coriander Ceviche, herbed lemon & Ginger yoghurt, Chilli pickled shallots & shaved fennel	7.25
o Pan Fried King Scallops & Roasted Yorkshire Chorizo with cauliflower purée, shaved cauliflower & finished with Chorizo dust	12.50
o Chicken & Ham Terrine, wrapped in Streaky Bacon with pickled apples, Vanilla Apple Relish & toasted Sourdough	7.50
o Glazed Pig Cheek with a celeriac and apple remoulade, crispy Crackling & finished with red wine jus	7.50

Sorbet Course

(Cleansing the palate for the next taste sensation)

Champagne 1.00	Raspberry 1.00	Mango 1.00
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What's Your Beef?

Our ever-changing specials board features a variety of fantastic breeds & dry aged cuts. We always offer a sharing board option & 'One the Bone' choice

Our steaks are served with your choice of Homemade Chips or Bone Marrow Mash, watercress garnish with a pear and blue cheese dressing

New York Strip (Wet Aged) Prized for its fine texture and buttery flavour. It's tender with generous marbling, best cooked medium rare upwards 255g £22.00

Rib-eye (Wet Aged) Loads of flavour with great marbling, best cooked medium upward 285g £23.50

Fillet (32 Day Dry Aged) The most tender of cuts but not as beefy as the others, has a wonderful soft texture & suits quick cooking 200g £27.00

Chateaubriand (45 Day Dry Aged) A thick cut of the tenderloin from the fillet head, deliciously flavoursome & tender. Suits any cooking temperature. Served with Home-made Chips, Creamed Spinach, Green Salad, Onion Rings & your choice of sauce or butter. 600g £80.00

Sauces, Butters & Other Indulgences

Whiskey & Mushroom, Blue Cheese, Peppercorn, Béarnaise 2.25

Bone Marrow Butter 1.75, Garlic Butter 1.50

Just for you - Mac n' Cheese 1.75

Mains

o Pumpkin Gnocchi with a confit roast pumpkin wedge, crispy Sage, Parmesan shavings & finished with a truffle oil infused pumpkin purée (v)	14.25
o Cauliflower & Chickpea Curry, with wild rice, chargrilled flat breads, cauliflower fritters, sweet pickled cucumber, fresh chilli (v)	14.25
o Burger- No Beef? Beetroot, Horseradish, Celeriac & Potato Rosti, Yorkshire Goat's cheese & red onion chutney, served in a glazed brioche bun with fries & celeriac slaw (v)	14.25

...Even More Mains

o Pan Fried Sea Bass with cider steamed clams, salt baked purple potatoes, baby leeks, milk soaked crispy leeks & a white onion purée	16.25
o Cod Loin Poached in Red Wine with Lobster, Dill & Caper Croquette, buttered sea vegetables, baby fennel & a seafood velouté	16.50
o Salmon Roast Fillet & Mini Fish Pie of Smoked Cod & Prawn topped with Applewood cheddar mashed potato, buttered greens, & finished with white wine cream	16.75
o Chicken Trio, smoked breast, chicken & leek pie, Tarragon lollipop, with wholegrain mustard mash, creamed leeks & bacon, crispy banana shallots & red wine jus	16.00
o Slow Cooked Pork Belly, Black Pudding Sausage Roll served with, confit Heritage carrots, pea purée apple Dauphinoise potatoes & crispy crackling	16.50
o Tongue in Cheek! Treacle Cured Aged Beef with ox tongue fritter & Yorkshire Ale braised ox cheek, served with Parsley & Pearl- Barley risotto, crispy parsley & carrot purée	22.00
o THE DOGS!! Prime cut beef burger with smoked beef chilli, mushroom, Applewood cheddar, dill pickle, chips & your choice of steak sauce	15.00

Sides To Share

o Creamed Spinach (v)	3.25
o Chargrilled Heritage Carrots (v)	2.75
o Mac n' Cheese (v)	2.75
o Braised Peas with Bacon & Shallots	2.75
o Beer Battered Onion Rings (v)	2.75
o Green Salad with Pear & Blue Cheese Dressing	2.75
o Homemade Chips or Skinny Fries (v)	2.75
o Bone Marrow Mash Potato	3.25
o Garlic Mushrooms (v)	3.50

Homemade Puddings

o Yorkshire Ginger Parkin with salted caramel sauce, honeycomb & vanilla Ice Cream	6.00
o Glazed Coconut Rice Pudding topped with pineapple chilli salsa & a pineapple wafer	6.00
o Vanilla Crème Brûlée with Nutmeg baked apples, sweet pickled apple & sticky granola bar	6.50
o Chocolate & Orange Torte with orange purée, segments & tuille, dark chocolate ice cream, pistachio crumb & chocolate soil	6.50
o Banana & Peanut Bread and Butter Pudding, Crème de Leche, Vanilla custard, salted peanuts & chocolate ice -cream	6.00
o Yorkshire Cheese Board - add a glass of port	7.25 2.50
o Chefs Happy Ending...too full for pud? Why not buy the kitchen a round instead- there may even be a little treat in it for you!	5.00

Out In A Blaze Of Glory- 9.00

-Large Espresso
-Home Made Fudge
-Shot of Ron Zacapa
23 Rum.

(V) Vegetarian

Private Hire- All our rooms are available for hire, from our rather OTT private dining room & cosy bar area, to our spacious main restaurant- you can even have the whole building for you and your guests, ask your server for more details...

If you suffer from any allergies please make your server aware, in accordance with the law we are happy to provide information on specified allergens. Some of our meat, fish & chicken dishes may contain bone. Parties over 8 guests will be subject to a discretionary service charge of 10%.
All prices inclusive of VAT at the current rate.