

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

- Asparagus & Almond Milk "Panna Cotta", green olive tapenade, dressed asparagus tips, toasted almonds & rainbow radish (vn) 7.25
- Heritage San Marzano Tomato Gazpacho, fermented cucumber, salted Padron peppers with a beetroot & tapioca cracker (vn) 6.75
- Gin Cured Salmon, infused with Juniper, Pink Pepper & Dill, served with Caviar, sunflower rye bread & sauce Gribiche 7.35
- Confit Monkfish Tail & Steamed Clams served with a pea & broad bean salad & Dill mayonnaise 7.35
- Shell Baked Queen Scallops with smoked bacon, Dulce seaweed & finished with a brown butter Hollandaise 12.50
- Chicken & Black Pudding Terrine wrapped in streaky bacon with date compote, tea soaked sultanas & toasted brown bread 7.60
- Slow Cooked Lamb Belly, kohlrabi coleslaw & fresh chillies with a soy & honey dressing 7.60

Sorbet Course

(Cleansing the palate for the next taste sensation)

Lemon 1.00 Mango 1.00

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 & 'On the Bone' choice

Our steaks are served with your choice of Homemade Chips or Fries, watercress garnish with honey mustard dressing

New York Strip (21 Day Dry Aged) Prized for its fine texture and buttery flavour. It's tender with generous marbling, best cooked medium rare upwards
255g £22.20

Rib-eye (21 Day Dry Aged) Loads of flavour with great marbling, best cooked medium upward
285g £23.60

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 £27.25

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, Bacon & Blue Cheese 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

Main Courses

- Roast Aubergine & Tahini Wrap, Mirin vinegar, crispy fried seaweed, charred lettuce hearts & seaweed broth finished with sesame & red chillies (vn) 13.25
- Courgette & Chickpea Hash, with a salad of confit fennel & warm Jersey Royal potatoes, dressed in a lemon & mint pesto (vn) 13.25
- Grilled Cauliflower Steak with Ras el hanout spice, garlic roast beetroot fries, cauliflower "cous cous" & a pomegranate & apricot salsa (vn) 14.25

...Even More Mains

- Pan Fried Sea Bass with Steamed Clams, new potatoes, baby leeks, milk soaked crispy leeks & a white onion purée 16.75
- Cod Loin Poached in Red Wine with Lobster, Dill & Caper Croquette, buttered sea vegetables, baby fennel & a seafood velouté 16.75
- 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
- Chicken Trio, smoked breast, chicken & leek pie, Tarragon lollipop, with wholegrain mustard mash, creamed leeks & bacon, crispy banana shallots & jus roti 16.25
- Slow Cooked Pork Belly, Black Pudding Sausage Roll served with, confit heritage carrots, pea purée, apple Dauphinoise potatoes & crispy crackling 16.60
- 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
- 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

- Spinach with Blue Cheese & Bacon 3.40
- Chargrilled Heritage Carrots (v) 2.75
- Mac n' Cheese (v) 2.75
- Braised Peas with Bacon & Shallots 2.75
- Beer Battered Onion Rings (v) 2.75
- Green Salad (v) 2.75
- Homemade Chips or Skinny Fries (v) 2.75
- Sweet Potato Jacket (vn) 3.25
- Garlic Mushrooms (v) 3.50

Homemade Puddings

- 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
- Eggless Macaron & strawberry compote, elderflower poached Gooseberries with toasted almonds & lemon sorbet (vn) 6.75
- Maple, Peach & Pistachio Baklava with Rosewater Granita (vn) 6.75
- White Chocolate Parfait, peanut butter cream & salted brittle, with caramelised white chocolate dust 6.50
- Lemon & Poppy Seed Cake, mango curd, fresh blackberries & vanilla ice-cream 6.25
- Sticky Toffee Pudding with a hint of Yorkshire Tea served with toffee sauce & vanilla ice cream 6.10
- Cheeseboards... Please see our Cheese Menu for today's selection

**Out In A Blaze Of Glory-
9.00**

-Large Espresso
-Home Made Fudge
-25 ml Shot of Harrogate
Rum.

**Bittersweet Kiss
Goodbye - 9.00**

-Large Espresso
- Macarons
-25 ml Shot Saliza
Amaretto

**(V) Vegetarian
(VN) Vegan**

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 us aware, in accordance with the law we are happy to provide information on specified allergens contained in our dishes. Some of our meat, fish & chicken dishes may contain bone. All parties of 8 or more will have a discretionary service charge of 10% added to their final bill. All prices inclusive of VAT at current rate.