

Nibbles

Crispy Fried Gherkins with Sweet Chilli Sauce (v)	2.20
Sourdough Bread with Yorkshire Rapeseed & Nut Dukkha (v)	2.20
Mixed Olives (v)	2.20
Blistered Padron Peppers with Sea Salt	2.95

Starters

○ Fermented Kohlrabi Carpaccio with roasted Aubergine, Black Sesame, Radish & Apple *	7.00
○ Yorkshire Blue Cheese Mousse & Heirloom Beetroot Salad with Walnut Dukkha, Red Cabbage Yoghurt Gazpacho & Pickled Celery (V/GF)	7.00
○ Mackerel lightly cured, with a burnt Celeriac purée, Buttermilk, Sorrel Oil & fresh Sorrel (GF)	7.50
○ King Scallops pan fried, served with Salsify, Miso Butter, Orange braised Chicory, Oyster Leaf & Roe Powder	12.50
○ Pork & Chorizo Dumplings, lightly soured Fennel, Chorizo oil, fresh Pear & crispy Sage leaves	7.50
○ Lamb Belly Ham, served with whipped Feta Cheese, Pomegranate, toasted Hazelnuts & finished with Pomegranate Molasses (GF)	8.00
○ Roasted Bone Marrow topped with Steak Tartar & served with a Shallot & Parsley salad in Lemon oil	9.50

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, Spinach & Watercress Purée, Charred Shallot & Mushroom Powder

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, Wilted Kale with Miso Butter and Sesame, Rocket & Parmesan Salad, Onion Rings, Watercress garnish & your choice of sauce or butter

600g £80.00

Sauces, Butters & Other Indulgences

Peppercorn 2.25, Burnt Onion & Yeast Compote £2

Blue Cheese Butter 1.50, Smoked Garlic Butter 1.25, Miso Butter 1.75

Just for you - Siracha Mac n' Cheese 1.75

Main Courses

○ Tandoori Marinated Cauliflower Steak, Butternut Squash Purée, Red Onion Bhajis, Natural Yoghurt & Mint oil (V)	14.00
○ Open Duck Egg Ravioli, with Chervil, wilted Kale, sautéed Wild Mushrooms & Smoked Garlic Velouté finished with a Padano Crisp (V)	14.25
○ Goats Cheese and Chestnut Pithivier in all Butter Puff Pastry with Roasted Salsify and Mustard and Brandy Creamed Leeks(V)	15.00

...Even More Mains

○ Salmon Fillet in a Herb Crust with Merguez Sausage, Olive & White Bean Cassoulet, served with Mustard braised Fennel (DF)	16.50
○ Stone Bass- pan roasted served with a Potato & Mussel "Risotto", Noilly Pratt Velouté & Dill Oil (GF)	17.25
○ Halibut Loin with Roast Savoy Cabbage, Parsnip Purée, toasted Hazelnut & a Red Wine Butter Sauce (GF)	20.00
○ Chicken Breast roasted in Cumin and Fennel with an Aubergine Duxcelle, Olive Tapenade, Saffron Potato & Lemon Chicken Emulsion (GF)	16.50
○ Yorkshire Dales Lamb Rump served with Beetroot Dauphinoise, crispy Kale, Charred Shallot & a Chimichurri Sauce	21.00
○ THE DOGS!! Homemade Beef Burger with Black Treacle Bacon, crispy Onions & Siracha Cheese sauce, in a Brioche Bun with House Sauce, Lollo Rosso Lettuce & Beef Tomato, served with Chips	16.00

Sides To Share

○ Homemade Chips (V)	2.75
○ Siracha Mac n' Cheese (V)	2.75
○ Beer Battered Onion Rings (V)	2.75
○ Rocket & Padano Cheese Salad (V/ GF)	2.75
○ Garlic and Rosemary Roast New Potatoes (V/ GF)	2.75
○ Wilted Kale with Miso Butter and Sesame(V)	2.75
○ Tandoori Cauliflower "Cous Cous" with Pomegranate*	3.00
○ Garlic Mushrooms (V/ GF)	3.00

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
○ 'Dark & Stormy' Sticky Toffee Pudding with ~Dark Rum Toffee sauce & Vanilla Ice-cream (V)	6.10
○ Dark Beer Donuts- made with Real Yorkshire Ale, coated in sugar & finished with a Malty Glaze	6.00
○ White Chocolate Panna Cotta and poached Pear with a Lavender syrup & Honeycomb pieces (GF)	6.50
○ Warm Dark Chocolate Brownie, Kirsch soaked Cherries, toasted Almonds & Vanilla Ice-cream (V)	6.50
○ Toffee Apple "Cheesecake" rolled in a Digestive crumb with Dark Chocolate & Praline shards (V)	6.50
○ Pistachio & Rapeseed Oil Cake served with Rose Mascarpone & Gin Preserved Brambles (V)	6.50
○ 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 23 Year Ron Zacappa

*** Vegan Suitable, Gluten Free & Dairy Free (or can be made Vegan upon request)**

(V) Vegetarian (GF) Gluten Free
(VN) Vegan (DF) Dairy Free

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.