

Nibbles

Homemade Bread & Cultured Butter (v) 2.50	Mixed Marinated Olives (v) 2.50
Deep Fried Gherkins & Sweet Chilli Sauce (v) 3.00	Blistered Padron Peppers in Sea Salt (v) 3.00

Starters

Green Pea Panna Cotta with Whipped Yorkshire Goats Curd, Dry Cured Egg Yolk & a Salad of Dill, Young Peas & Buttermilk in a Lemon Oil Dressing (V, GF)	7.00
Pressure Poached Mackerel Fillet, Glazed in Blackberry with Fermented Apple & Beetroot finished with a Hemp & Kelp Emulsion (GF)	7.50
Slow Cooked Rabbit & Roast Chicken Terrine with Toasted Salted Pistachios, Carrot Sorbet, Maple Pickled Baby Carrots & Ruby Mustard (DF)	8.00
Lamb Tartare in Shichimi Togarashi with Sweet Pickled Anise Gooseberries, Duo of Salt Baked & Raw Turnip Nasturtium finished with Crispy Fried Wild Rice	9.00

Main Courses

Vegan Steak & Chips: Umami Seitan Steak, Burnt Onion & Yeast Compote, Triple Cooked Chunky Chips with Garlic & Thyme Confit Vine Tomato (VG, DF)	14.00
Tempura Tofish, Green Pea Purée, Seaweed Seasoned Matchstick Chips, Vegan Soya Tartar Sauce (VG, DF)	13.00
Poached Sea Trout Fillet with Olive Oil Potato, Puffed Fish Skin, Aromatic Herb Powder, Brown Shrimp Butter & Pea Purée (GF)	16.50
Cod Loin Roast & Cured, Semi-Dried Heirloom Tomatoes, Grilled Globe Artichoke with a Fregola Consommé (DF)	17.00
Tandoori Spiced Roast Monkfish, Bombay Potato Rosti, Preserved Cucumber and served with Tomato, Red Onion & Beetroot Raita (GF)	17.00
Pan Roasted Rosette of Lamb with Ewes Cheese Croquette, Confit Radish Cooked in Smoked Lamb Fat, Broad Beans & Rosemary Jus	22.00
THE DOGS!! Homemade Umami Beef Burger with Red Wine & Thyme in a Charcoal Milk Bread Bun with Cola Candied Smoked Streaky Bacon, Monterey Jack Cheese, Endive Lettuce, Sweet Pickles, Tomato, Red Onion, French's American Mustard and Kewpie Japanese Mayonnaise	15.00

What's Your Beef?

Picanha- 32 Day Dry Aged, Triple Cooked Chunky Chips, Garlic & Thyme Confit Vine Tomato, Green Peppercorn & Brandy Sauce	21.00
Galician Double Mature Strip, Smoked Paprika Fries, Balsamic Roast Red Onion & Mojo Rojo Sauce	25.00
Treacle Cured Fillet of Beef, Smoked Garlic Dauphinoise Potatoes, Charred Tenderstem Broccoli, Burnt Onion & Yeast Compote	28.00

Sauces & Butters- 2.00

Green Peppercorn & Brandy, Burnt Onion & Yeast Compote, Mild Smokey Mojo Rojo, Yorkshire Blue Cheese Butter. Smoked Garlic Butter

Sides – 3.00

Triple Cooked Chunky Chips, Smoked Paprika Skin on Fries, Smoked Garlic Dauphinoise, Beer Battered Onion Rings, Maple Roast Carrots, Petit Pois with Fresh Mint in Extra Virgin Olive Oil, Field Mushrooms in Garlic Butter, Rocket Salad

Puddings

Yorkshire Gin & Tonic Glazed Lemon Tart, Macerated Greek Yoghurt, Meringue Shards & Mango Sorbet (V)	6.00
Signature Sticky Toffee Pudding with Molasses Toffee Sauce & Vanilla Ice-Cream (V)	6.00
Belgian Dark Chocolate, Cornish Sea Salt & Yorkshire Rapeseed Delice, Chocolate Crisp Base, Bitter Chocolate Dentelle & Double Chocolate Ice- Cream	6.50
Strawberry & Elderflower Cheesecake Cannoli with White Chocolate & Pistachio: Deep Fried Pastry Tubes filled with Strawberries, Mascarpone & Ricotta (V)	6.50

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.