

## Nibbles

'Dough' Bakery Sourdough & Yorkshire Rapeseed Oil (V) 2.50	Nocellara Olives (VG/ GF/ DF) 2.50
Deep Fried Gherkins & Sweet Chilli Sauce (V) 3.00	Blistered Padron Peppers in Smoked Sea Salt (VG/GF/DF) 3.00

## Starters

Roasted Celeriac and Granny Smiths Apple Soup, Crème Fraiche, Pickled Mustard Seeds & Radish (V/ GF)	6.00
Mackerel Fillet– Cured & Torched with Beetroot & Fennel Seed Chutney, Milk Curds & Hazelnut Oil (GF)	7.00
Beer Battered Mussel Popcorn, Bloody Mary Tomato Sauce, Roasted Kelp Mayonnaise & Charred Lime (DF)	7.00
Ham Hock & Black Garlic Terrine , Puffed Barley, Burnt Shallots & a Jerusalem Artichoke Ketchup (DF)	7.50

## Main Courses

Vegan Steak & Chips: Umami Seitan Steak, Burnt Onion & Yeast Compote, Triple Cooked Chunky Chips with Thyme Confit Vine Tomato (VG, DF)	14.00
Pan Fried Fillet of Sea Bream, Brussel Sprouts, Roast Parsnip Purée, Whey Sauce & Herb Oil (GF)	16.50
Butter Poached Corn Fed Chicken Breast served with Dauphinoise Potatoes, Shitake Mushrooms, Crispy Chicken Skin & an Earl Grey Chicken Broth (GF)	16.50
THE DOGS!!! Homemade Umami Beef Burger with Red Wine & Thyme in a Brioche Bun with Smoked Streak Bacon, Monterey Jack Cheese, Endive Lettuce, Sweet Pickles, Tomato, Onion Compote, French's American Mustard and Kewpie Japanese Mayonnaise – served with Paprika Fries	15.00

## What's Your Beef?

Galician Double Mature Strip, Smoked Paprika Fries, Roast Balsamic Onion & Mojo Rojo Sauce	24.00
Dry Aged Ribeye – Chargrilled in a Spiced Dry Rub, Tripled Cooked Chunky Chips, Garlic & Thyme Confit Vine Tomato with a Green Peppercorn Brandy Sauce	25.00
Treacle Cured Fillet of Beef, Smoked Garlic Dauphinoise Potatoes, Charred Tenderstem Broccoli, with a Burnt Onion & Yeast Compote (GF)	28.00

## Extra 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 Skinny Fries, Beer Battered Onion Rings, Homey Roast Heritage Carrots with Caraway Seeds, Field Mushrooms in Smoked Garlic Butter, Roasted Sprouts with Chestnut Butter, Smoked Garlic Dauphinoise -3.50

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.