

Nibbles

- Crispy Fried Cornichons with Sweet Chilli Sauce (V/ DF) 3.00
- 'Dough Bakery' Sourdough & Whipped Butter (V) 3.00
- Nocellara Olives (VG/ GF/ DF) 3.00
- Blistered Padron Peppers with Sea Salt (V/ DF) 3.00
- Beer Battered Mussels with Spiced Ketchup (DF) 4.00

Starters

- Jersey Royal Potato Soup with fresh shavings of Truffle & finished with Crème Fraiche (V/ GF) 6.00
- Butter Roast English Asparagus with a Wild Garlic Aioli, toasted crushed Hazelnuts & Cured Egg Yolk (V / N) 8.00
- Crab Mousse with Lemon Oil, Samphire & Snow Pea Salad finished with Extra Virgin Olive Oil Powder (GF) 7.50
- Queen Scallops- Shell Baked, topped with a Spinach & Gruyere Cheese Gratin, Serrano Ham Crisp & Nasturtium leaves 11.50
- Chicken & Tarragon Terrine with Juniper Pickled Mushrooms, an American Buttermilk 'Biscuit' & Smoked Garlic Butter 7.00
- Crispy Fried Lamb Sweetbreads with White Onion Purée, Chilli Broad Beans, Sprouting Peas & Chimichurri Sauce 8.00

'Not A Sorbet!' Cleanse your palate...

- Mini Ice Lolly- Green Tea, Elderflower & Fresh Mint (V/ GF/ DF) 1.00
- Granita- Crushed Ice with Infused Gin & Tonic (V/ GF/ DF) 1.00

Mains

- Open Duck Egg Lasagne in Wild Garlic Cream Sauce, Asparagus, Vegetarian Parmesan Style Cheese & Tarragon Oil (V) 14.00
- Double Cooked Cauliflower Pave, confit in Smoked Garlic & Zaatar Spices, with Tahini Creamed Cauliflower, Tabbouleh, Roasted Baby Carrots & Chimichurri dressing (V) 14.00
- Vegan 'Seitan Steak' steamed, marinated & pan roasted, served with with Fat Cut Chips, Purple Sprouting Broccoli & your choice of Vegan Peppercorn Sauce, Chimichurri or Burnt Onion Compote (VG) 15.00
- Hake Fillet with Curried Mussels, a Spinach & Onion Fritter, Puffed Wild Rice, Fresh Apple, Pickled Fennel & Coriander Cress 16.00
- Sea Reared Trout Confit in a Toasted Almond Butter served with Jersey Royal Potatoes, Pea Purée & Smoked Almonds (GF) 16.00
- Pan Roast Chicken Supreme with Serrano Ham Dauphinoise Potato, Charred Baby Gem Lettuce, Baby Carrots & Bois Boudran Sauce 17.00
- THE DOGS!! Double Chuck Steak, Umami, Red Wine & Thyme Burgers with Monterrey Jack Cheese, Smoked Streaky Bacon, Roasted Field Mushroom, Burnt Onion Compote, Dressed Lettuce, Pickles, Beef Tomato & House Burger Sauce in a Charcoal Bun- served with Paprika Fries 16.00

Sauces & Butters

Brandy Peppercorn Sauce (GF), Chimichurri Sauce (GF/ VG), Burnt Onion & Yeast Compote (VG), Smoked Garlic Butter (V/ GF), Yorkshire Blue Cheese Butter (V/ GF), Truffle Butter (V/ GF) - 2.50 each

Side Dishes

- Paprika Skinny Fries (V / DF) 3.00
- Triple Cooked Hand Cut Chips (V / DF) 3.00
- Beer Battered Onion Rings (V/ DF) 3.00
- Field Mushrooms in Roast Smoked Garlic Butter (V / GF) 3.00
- Rocket & Vegetarian Parmesan Style Cheese Salad (V) 3.00
- Tomato, Basil & Red Onion Salad (V/ DF/ GF) 3.00

Indulgent Side Dishes

- Serrano Ham & Smoked Garlic Dauphinoise Potato (GF) 4.00
- Charred Purple Sprouting Broccoli & Anchovy Butter (GF) 4.00
- Sauteed Asparagus Spears with Truffle Butter & Shavings of Vegetarian Style Parmesan Cheese (GF) 5.00
- Wilted Spinach in Blue Cheese with Toasted Hazelnuts (N/ GF) 4.00

Steaks & Grill

Our Cuts are served with your choice of Triple Cooked Chips or Paprika Fries

Pork Tomahawk Charred & Roasted with puffed paprika pork rind & watercress 16 oz 17.00

Ribeye –Basque Mature Retired Dairy, Chargrilled. This Spanish cut is unbeaten when it comes to beef flavour. Best served Medium Rare 9 oz 25.00

Fillet –Galician Blonde Beef, Pan Roasted & finished with Butter, Thyme & Garlic
The most tender of cuts, has a wonderful soft texture balanced by a more subtle Beef taste & suits quick cooking 7 oz 27.00

T Bone – Himalayan Pink Salt Aged A prime steak cut through & left on the bone to feature both sirloin and fillet with maximum flavour & tenderness 18 oz 30.00

Sharing Speciality Steaks

Chateaubriand of Himalayan Pink Salt Aged Beef- pan roasted with Garlic & Thyme, served with Serrano Ham & Smoked Garlic Dauphinoise, Beer Battered Onion Rings, Sauteed Asparagus Spears with Truffle Butter & Shavings of Vegetarian Style Parmesan Cheese ,Garlic Field Mushrooms, Watercress & your choice of 2 Sauces or Butters **600g 80.00**

Prime Rib Basque Beef On The Bone – served with Triple Cooked Hand Cut Chips, Smoked Garlic Field Mushrooms, Beer Battered Onion Rings, Purple Sprouting Broccoli with Anchovy Butter, Watercress & your choice of 2 Sauces or Butters **750g 75.00**

Beef Short Rib, Double Cooked, Smoked & Braised in Beer- finished with a Black Treacle Glaze. Served with Paprika Skinny Fries, Beer Battered Onion Rings, Field Mushrooms in Smoked Garlic Butter, Spinach with Blue Cheese & Hazelnuts, Watercress & your choice of 2 Sauces or Butters (N) **60.00**

Homemade Puddings

- Too full for Pud? ...
How about a Chefs Happy Ending Buy the kitchen a round instead 5.00
or sample some of our Homemade Chocolates (N) 4.00
- Classic Sticky Toffee & Date Pudding with Molasses Toffee Sauce & served with Vanilla Ice-Cream (V) 6.00
- Rose Panna Cotta with Caramelised White Chocolate, Pistachios & Freeze Dried Raspberries (GF) 6.00
- Iced Dark Chocolate Parfait with Mango Sorbet, Chocolate Dentelle & Chocolate Soil (V/ GF) 6.00
- Burnt Basque Cheesecake with Sherry Jelly & Poached Rhubarb 6.00
- Selection of 4 Cheeses – from our friends at 'Love Cheese' served with Traditional Accompaniments 10.50

Dessert Cocktails

- Lemon Drizzle Martini: Limoncello, Licor 43, Yorkshire Lemon Gin Liqueur
- Cream Espresso Martini: Expre Premium Coffee Liqueur, Vodka, Double Espresso Shot
- Honey & Apple Martini: Zubrowka Vodka, Krupnik Honey Liqueur, Apple Juice & Pasteurised Egg White 7.60 Each

Barrel Aged Classic Cocktails

Aged in Oak Barrels for a minimum of 3 months, creating some truly amazingly smooth cocktails packed with lots of flavour, depth & character. Due to the ageing process, we might not have all available- please ask your server.

- Rare Bird Negroni: Gin, Campari Antica Formula Vermouth 9.00
- Old Fashioned: Four Roses Bourbon, Angostura Bitters, Sugar 9.00
- Manhattan: Four Roses Bourbon, Canton Ginger, Benedictine, Port & Bitters 9.50
- Gin Martinez: Old Tom Gin, Martini Extra Dry, Martini Rosso, Maraschino Liqueur, Orange Bitters 9.50

Out In A Blaze Of Glory- 9.00

- Large Espresso
- Home Made Fudge
- 25 ml Shot of Don Papa Rum

(V) Vegetarian (GF) Gluten Free (N) Contains Nuts
(VG) Vegan (DF) Dairy Free

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.