

### Nibbles 3.00

Crispy Fried Cornichons with Sweet Chilli Sauce (V/DF) 'Dough' Bakery Sourdough & Whippet Butter (V)  
Nocellara Olives (VG/ DF/ GF) Blistered Padron Peppers (V/ DF)

### Starters

Heirloom Tomato Salad with Whippet Goats Cheese, Zaatar Spices, Basil Oil & Nasturtium leaves (v) 7.50  
Queen Scallops – Shell Baked with Chorizo, Caramelised Cauliflower Purée, topped with Mature Cheddar Cheese & Japanese Breadcrumbs 11.50  
Butter Roast Chicken, Pistachio & Wagyu Black Pudding Terrine, with Marmite & Treacle Granola, Gooseberry & Red Wine Chutney, Chicken Skin Butter, Red Mustard Frills & Charred Sourdough 9.00

### Mains

Vegan 'Seitan' Steak marinated & pan roasted with Fat Cut Chips, Purple Sprouting Broccoli & Burnt Onion Compote (VG) 15.00  
Seas Reared Trout Confit in a Toasted Almond Butter with Jersey Royal Potatoes, Pea Purée, Dressed Peas, Toasted Almonds & Extra Virgin Olive Oil Powder (GF/ N) 16.00  
Halibut Fillet with Fresh Tagliatelle & Sift Herbs, Confit Fennel & Mussel Velouté & Herb Oil 21.00  
Pan Roast Chicken Supreme with Serrano Ham Dauphinoise Potatoes, Charred Baby Lettuce, Baby Carrots & Bois Boudran Sauce 17.00

### Steaks & Grill – Our cuts are served with your choice of Paprika Fries or Triple Cooked Chips

**Pork Tomahawk** Charred & Roasted with Puffed Paprika Pork Rind & Watercress 16oz 17.00  
**Ribeye- Basque Mature Retire Dairy, Chargrilled.** This Spanish cut is unbeaten when it comes to beefy flavours - 9oz 25.00  
**Fillet- Galacian Blonde,** Pan Roasted & finished in butter, Thyme & Garlic. Most tender cut with the most wonderful soft texture balanced with a subtle beef taste & suits quick cooking – 7oz 27.00  
**T-Bone- Himalayan Pink Salt Aged.** A prime steak cut through & left on the bone with Fillet & Sirloin – 21oz 30.00

### Sharing Speciality Steaks

**Chateaubriand of Himalayan Pink Salt Aged Beef-** Pan Roasted with Garlic & Thyme, 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 of 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 of Butters 750g 75.00

### 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

### Side Dishes 3.00

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

### Indulgent Side Dishes

Charred Purple Sprouting Broccoli & Anchovy Butter (GF) 4.00  
Wilted Spinach in Blue Cheese with Toasted Hazelnuts (N/GF) 4.00

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.

## Homemade Puddings

Too full for pudding?...

How about a Chefs Happy Ending- buy the kitchen a round instead? 5.00

Classic Sticky Toffee Pudding with Molasses Toffee Sauce & served with Vanilla Ice- Cream (V) 6.50

Rose Panna Cotta with caramelised White Chocolate, Pistachios & Freeze-Dried Raspberries (GF) 6.50

Orange, Almond & Rapeseed Cake with Strawberry & Thyme Compote, Vegan Vanilla Ice-Cream & Fennel Shoots (VG/DF/N) 6.00

## Dessert Cocktails

Lemon Drizzle Martini: Limoncello, Licor 42, Yorkshire Lemon Gin Liqueur 7.60

Cream Espresso Martini: Expre Premium Coffee Liqueur, Vodka, Double Espresso Shot 7.60

Honey & Apple Martini: Zubrowka Vodka, Krupnik Honey Liqueur, Apple Juice & Pasteurised Egg White 7.60

## 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 speak to your server...

Rare Bird Negroni: Gin, Campari, Antica Formula Vermouth 9.00

Old Fashioned: Four Roses Bourbon, Angoustura Butters, 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

25ml Shot Don Papa Rum, Large Espresso, Homemade Fudge 9.00

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

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