

Nibbles 3.00

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

Starters

Heirloom Tomato Salad with Whipped Goats Cheese, Zaatar Spices, Basil Oil & Nasturtium leaves (V) 7.50
Salmon Cured in Pink Pepper & Fennel with Charred Cucumber, Watermelon, Wasabi, Squid Ink & Coriander (DF) 9.50
Queen Scallops – Shell Baked with Chorizo, Caramelised Cauliflower Purée, topped with Mature Cheddar Cheese & Japanese Breadcrumbs 11.50
Venison Tartare - Holme Farm Venison seasoned with Coffee served with a Yorkshire Strawberry Gazpacho, Pickled Blueberries and Fried Sourdough Shards 12.00
Butter Roast Chicken, Pistachio & Black Pudding Terrine, with Marmite & Treacle Granola, Gooseberry & Red Wine Chutney, Chicken Skin Butter, Red Mustard Frills & Charred Sourdough 9.00

Palate Cleanser

Ask your server for today's mouth-watering sorbet... 2.00

Mains

Wild Mushroom and Roast Shallot Tagliatelle with Smoked Garlic Velouté, Tarragon Oil, Shavings of Vegetarian Style Parmesan Cheese & Fresh Truffle (V) 16.00
Vegan 'Seitan' Steak marinated & pan roasted with Fat Cut Chips, Tenderstem Broccoli & Burnt Onion Compote (VG) 15.00
Sea 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) 17.00
Halibut Fillet with Fresh Tagliatelle & Soft 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
The DOGS!! Chuck Steak, Umami, Red Wine & Thyme Burger with Monterey Jack Cheese, Smoked Streak Bacon, Roasted Field Mushroom, Burnt Onion Compote, Dressed Lettuce, Pickles, Beef Tomato & House Burger Sauce in a Charcoal Bun with Paprika Fries 16.00

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

Ribeye- English Mature Retired Dairy, Chargrilled. This cut is unbeaten when it comes to beefy flavours - 9oz 25.00
Fillet- Basque Ex Dairy, 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 (due to the nature of this cut there may be a slight difference in cook between the 2 sides of this steak) 30.00

Sharing Speciality Steaks

Chateaubriand of Himalayan Pink Salt Aged Beef - Pan Roasted with Garlic & Thyme, served with Triple Cooked Chips, Beer Battered Onion Rings, Peas a la Francaise, Garlic Field Mushrooms, Watercress & your choice of 2 Sauces or Butters 600g 80.00
Prime Rib English Ex Dairy Beef On The Bone – served with Paprika Fries, Smoked Garlic Field Mushrooms, Beer Battered Onion Rings, Tenderstem Broccoli with Anchovy Butter, Watercress & your choice of 2 Sauces of Butters 750g 75.00

If you suffer from any allergies, please make us aware, in accordance with the law we are happy to provide any information on specified allergens contained in our dishes. Some of our meat, fish & chicken dishes may contain bone. All prices are inclusive of VAT at current rate.

A Discretionary service charge of 12.5% is automatically added to all bills.

Please speak to your server if you would prefer this removed.

Sauces & Butters 2.50

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

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 4.00

Serrano Ham & Smoked Garlic Dauphinoise Potatoes (GF)
Charred Tenderstem Broccoli & Anchovy Butter (GF)
Wilted Spinach in Blue Cheese with Toasted Hazelnuts (N/GF)
Peas a la Francaise, Pearl Onions, Smoked Streaky Bacon & Gem Lettuce

Homemade Puddings

Too full for pudding?...

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

5.00

OR order some of our Homemade Chocolates (N)

4.00

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

Iced Dark Chocolate Parfait with Mango Sorbet, Chocolate Dentelle & Chocolate Soil (V/GF)

7.00

Selection of 4 Cheese from our friends at 'Love Cheese' served with traditional accompaniments

10.50

Dessert Cocktails

Lemon Drizzle Martini: Limoncello, Licor 43, Yorkshire Lemon Gin Liqueur

7.60

Cream Espresso Martini: Express Premium Coffee Liqueur, Vodka, Double Espresso Shot

7.60

Honey & Apple Martini: Zubrowka Vodka, Krupnik Honey Liqueur, Apple Juice & Foaming Bitters

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, 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

25ml Shot of Libations Yorkshire Rum, Large Espresso, Homemade Fudge

9.00

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

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