

Nibbles

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

Starters

- o Confit Heirloom Beetroot Salad with Whipped Goats Cheese, Treacle & Marmite Granola and Granny Smiths Apple (V/ N) 8.00
- o Salmon Cured in Pink Pepper & Fennel with Charred Cucumber, Watermelon, Wasabi, Squid Ink Tuile & Coriander (DF) 9.50
- o Queen Scallops – Shell Baked with Chorizo, Caramelised Cauliflower Purée, topped with Mature Cheddar Cheese & Japanese Breadcrumbs 11.50
- o Crispy Ham Hock in Panko Breadcrumbs with Burnt Pineapple in sweet Mustard Syrup, Smoked Garlic Aioli & Tarragon Oil 9.00
- o Venison Carpaccio- Holme Farm Venison served with Red Wine Poached Pear, Parsnip Crisps, grated Dark Chocolate & Micro Sorrel 12.00

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

- o Ask your server for today's mouth-watering options 2.00

Mains

- o Vegan 'Seitan Steak' marinated & pan roasted served with Fat Cut Chips, Wilted Kale & Burnt Onion Compote (VG) 15.00
- o Hasselback Butternut Squash roasted with Sage & Honey, Yorkshire Blue Cheese, Pumpkin Dukka, Chicory & a Port Vinaigrette (V) 15.00
- o Seared Tuna Steak in a Gochujang Glaze served with Fermented Celeriac Noodles, Black Sesame Seeds & Seaweed Salad (DF) 20.00
- o Halibut Fillet pan roasted, served with Roasted Savoy Cabbage, Butternut Squash Purée & Salmon Roe Cream (GF) 21.00
- o Brined Buttermilk Fried Chicken Leg with 15 Hour Duck Fat Fried Potato, Kimchi Sour Cream, finished with Shichimi Togarashi Japanese Spices 17.00
- o THE DOGS!! Chuck Steak, Umami, Red Wine & Thyme Burger with Monterrey Jack Cheese, Smoked Streaky Bacon, Roasted Field Mushroom, Burnt Onion Compote, Dressed Lettuce, Pickles, Beef Tomato & House Burger Sauce in a Brioche Bun- served with Paprika Fries 16.00

Sauces & Butters

Brandy Peppercorn Sauce (GF), 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

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

Indulgent Side Dishes

- o 15 Hour Duck Fat Fried Potato, Mushroom Ketchup (GF/DF) 4.00
- o Charred Leeks in a Honey & Port Vinaigrette (GF / DF) 4.00
- o Peas a la Francaise, Pearl Onions, Smoked Bacon & Gem Lettuce 4.00
- o Wilted Kale in Blue Cheese Butter & Toasted Hazelnuts (V/ N/ GF) 4.00

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

If you suffer from any allergies, please make us aware, we are happy to provide further information on the 14 specified allergens contained in our dishes. Some of our dishes may contain bone. All prices are inclusive of VAT at the current rate.

A discretionary service charge of 12.5% is automatically added to all bills. Please ask your server if you would prefer this to be removed, which will be no problem at all

Steaks & Grill

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

Our Ex Dairy Beef is reared for the fullest flavour: Following at least a 4-year dairy cycle the cows retire & are left to naturally grow fat

Ribeye – Mature Retired Dairy, Chargrilled. This cut is unbeaten when it comes to beefy flavours & wonderful marbling. Best served Medium upward to allow the central eye of fat to render & infuse flavour throughout the meat, whilst retaining the tenderness
9 oz 25.00

Fillet – Ex Dairy, Pan Roasted & finished with Butter, Thyme & Garlic
The most tender cut, has a beautiful soft texture balanced by a more delicate, subtle beef taste & suits quick cooking of Medium Rare & below
7 oz 27.00

T Bone – Himalayan Pink Salt Aged A prime steak cut- cooked & left on the bone to feature both sirloin and fillet on each side. Due to this there may be a slight difference in cook between the two sides. Suits most cooking temperatures & gives the best of both worlds with maximum flavour & texture
20 oz 30.00

Sharing Speciality Steaks

Chateaubriand of Ex Dairy 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, Garlic Field Mushrooms, Beer Battered Onion Rings, Wilted Kale in Blue Cheese Butter & Toasted Hazelnuts Watercress & your choice of 2 Sauces or Butters (N)
750g 75.00

Homemade Puddings

- o Too full for Pud?
How about a Chefs Happy Ending-Buy the kitchen a round instead? 5.00
OR order some of our Homemade Chocolates (N) 4.00
- o Classic Sticky Toffee Pudding with Molasses Toffee Sauce & served with Vanilla Ice-Cream (V) 6.50
- o Pistachio Panna Cotta with Caramelised White Chocolate Shards & Fresh Pomegranate (GF) 6.50
- o Orange, Almond & Rapeseed Cake with Brambles, Thyme Syrup & Vegan Vanilla Ice-Cream (VG/ GF) 6.50
- o Pot Au Chocolate with Chocolate Dentelle, Chocolate Soil & Macerated Figs (GF) 7.00
- o Selection of 4 Cheeses – from our friends at 'Love Cheese' served with Traditional Accompaniments 10.50

Dessert Cocktails

- o Lemon Drizzle Martini: Limoncello, Licor 43, Yorkshire Lemon Gin Liqueur
- o Cream Espresso Martini: Expre Premium Coffee Liqueur, Vodka, Double Espresso Shot
- o Honey & Apple Martini: Zubrowka Vodka, Krupnik Honey Liqueur, Apple Juice & Foaming Bitters 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.

- o Rare Bird Negroni: Gin, Campari Antica Formula Vermouth 9.00
- o Old Fashioned: Four Roses Bourbon, Angostura Bitters, Sugar 9.00
- o Manhattan: Four Roses Bourbon, Canton Ginger, Benedictine, Port & Bitters 9.50
- o 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 Libations Yorkshire Rum