

## Nibbles

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

## Starters

- Pea and Goats Cheese 'Cannelloni', Raw Asparagus, Nasturtium, Viola And Toasted Hazelnut (V/GF/N) 9.00
- Whiskey Cured Halibut, Pickled Mussels, Sticky Sweet & Sour Fennel, Dill Emulsion, Squid Ink & Sea Fennel (DF/GF) 12.00
- Queen Scallops – Shell Baked with Chorizo, Caramelised Cauliflower Purée, topped with Mature Cheddar Cheese & Japanese Breadcrumbs 12.00
- Crispy Ham Hock in Panko Breadcrumbs with Burnt Pineapple in sweet Mustard Syrup, Smoked Garlic Aioli & Tarragon Oil 9.50
- Fillet of Beef Carpaccio, Surf 'n' Turf, Crayfish Tails, Caviar, Horseradish Crème Fraiche, Breakfast Radish, Sweet Pickled Shallot & Watercress (GF) 11.50

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

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

## Mains

- Vegan 'Seitan Steak' marinated & pan roasted served with Fat Cut Chips, Purple Broccoli, & Burnt Onion Compote (VG) 16.00
- Brown Butter Roasted Cauliflower & Barbers Vintage Cheddar Cheese Risotto, with a Soft Poached Duck Egg & Truffle (V/ GF) 17.00
- Stone Bass Fillet- Pan Fried, Brown Shrimp, Pistachio & Rocket Pesto, Roasted Celeriac Purée & Sea Herbs (GF/ N) 20.00
- Monkfish Tail Roast in Aged Beef Fat & Rosemary, Jersey Royal Potatoes, Wild Garlic Tartare Sauce, Toasted Kelp and Pea Tendrils (GF/DF) 23.00
- Chicken & Black Truffle Butter Kyiv, English Asparagus, Wilted Wild Garlic, Young Peas, Wild Garlic Aioli & Crispy Potato Tuile 19.00
- THE DOGS!! Chuck Steak, Umami, Red Wine & Thyme Burger with Monterey 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 17.00

## Sauces & Butters

Brandy Peppercorn Sauce (GF), Burnt Onion & Yeast Compote (VG), Smoked Garlic & Tarragon Butter (V/GF), Yorkshire Blue Cheese Butter (V/GF), Truffle Butter (V/ GF) - 2.75 each

## Side Dishes

- Crispy Skinny Fries (V/DF) 3.50
- Triple Cooked Hand Cut Chips (V/D F) 3.50
- Rocket & Parmesan Cheese Salad with Anchovy Vinaigrette (GF) 3.50
- Macerated Tomato, Basil & Red Onion Salad (V/DF/GF) 3.50
- Battered Onion Rings, BBQ Sauce, Scallions & Onion Seeds (V) 4.25
- Charred Leeks in a Honey & Port Vinaigrette (V/GF/DF) 4.25
- Salad of Peas, Pearl Onions, Bacon & Gem Lettuce in Mustard Vinaigrette (DF) 4.25
- Smoked Garlic & Tarragon Buttered Field Mushrooms (V/GF) 4.25
- Chantennay Carrots with Citrus, Za'atar and Honey (V/GF/DF) 4.25
- Charred Purple Broccoli, Anchovy Vinaigrette & Almonds (N) 4.25
- Truffled Parmesan Fries 4.50
- Roast, Smashed Jersey Royals with Fermented Jalapeno Crème Fraiche (V/GF) 4.50

**(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. Frying oil contains GM Soya. 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 Skinny 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 26.00

**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, Warm Pea Salad, Garlic Field Mushrooms, Watercress & your choice of 2 Sauces or Butters  
600g 85.00

### Prime Rib of Ex Dairy Beef, On The Bone

Served with Skinny Fries, Garlic Field Mushrooms, Beer Battered Onion Rings, Purple Broccoli in Anchovy Vinaigrette & Almonds, Watercress & your choice of 2 Sauces or Butters (N)  
750g 75.00

## Homemade Puddings

- 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
- Classic Sticky Toffee Pudding with Molasses Toffee Sauce & served with Vanilla Ice-Cream (V) 7.50
- Pistachio Panna Cotta with Caramelised White Chocolate Shards & Fresh Pomegranate (GF) 7.50
- Caramelized Pressed Sweet Potato Tart, Pineapple Tartar, Vegan Vanilla Ice Cream (VG) 8.00
- Dark Chocolate Delice, Sea Salt, Coffee Jelly, Hazelnut & Dentelle (N) 8.00
- Selection of 4 Cheeses – from our friends at 'Love Cheese' served with Traditional Accompaniments 11.00

## Dessert Cocktails 8.50

- 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 & Foaming Bitters

## 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 10.00
- Old Fashioned: Four Roses Bourbon, Angostura Bitters, Sugar 10.00
- Manhattan: Four Roses Bourbon, Canton Ginger, Benedictine, Port & Bitters 10.00

### Out In A Blaze Of Glory- 9.50

- Large Espresso
- Home Made Fudge
- 25 ml Shot of Libations Yorkshire Rum