

EARLY EVENING MENU

AVAILABLE MONDAY-SATURDAY 5PM-7PM
3 COURSE PLUS ½ BOTTLE OF WINE 38.00

Ask your server about upgrading your wine

STARTERS

LOCH DUART SALMON

Kiln smoked, celeriac remoulade, black radish, puffed rice, buttermilk dressing

BAKED HERITAGE BEETROOTS v/n

Charred endive, tahini, Yorkshire blue fritter

PRESSED CHICKEN TERRINE

Marinated breast, confit leeks, apricot marmalade, chicken pillow, sourdough

HERITAGE TOMATO BRUSCHETTA vE

6 day fermented sourdough, shallots, citrus & basil dressing

FRENCH ONION SOUP

Snowball onions, cheddar croute

SCOTTISH KING SCALLOPS SF

Smoked potato puree, sautéed asparagus, lardo powder, pickled nashi (7.00 supplement)

MAINS

DUO OF WEST MOOR PORK

Confit belly, stuffed loin, garlic roast kohlrabi, black pudding fritter, mustard puree, green pepper sauce

YORKSHIRE GRAIN FED CHICKEN

Caramelised onion soubise, mini pot pie, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise

FISH & CHIPS

Haddock fillet, triple cooked chips, crushed peas, tartar sauce, charred lemon

ROAST MONKFISH TAIL

Smoked tomato butter, braised baby leeks, roasted jersey royals, Shetland mussels

GRILL

All our steaks are a cross breed of Belgian Blue & Aberdeen Angus
All served with triple cooked chips or fries

ADD SAUCE 3.50

PEPPERCORN BEARNAISE YORKSHIRE BLUE CHEESE
CHIMICHURRI GARLIC BUTTER CAFE DE PARIS
SALSA VERDE RED WINE JUS

FLAT IRON STEAK 8oz
(5.00 supplement)

RIBEYE STEAK 8oz
(18.00 supplement)

FILLET STEAK 8oz
(22.00 supplement)

BEEF BURGER

Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, frizzle

YELLOWFIN TUNA STEAK 6oz
(15.00 supplement)

SCOTTISH SALMON STEAK 6oz

SALADS & PASTA

SUPER FOOD SALAD vE

Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli, lemon chicory, avocado purée, citrus dressing

RISOTTO VERDE v

Acquerello rice, spring greens, goats cheese, black olive crumb

GRILLED CHICKEN CAESAR

Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

PAPPARDELLE POMODORO v

Slow roasted son marzano tomato ragu, basil, confit garlic, aged parmesan

SIDES

4.50

GARLIC MASHED POTATOES v
Confit garlic

HOUSE SALAD v
Buttermilk dressing

CHIPS OR FRIES vE
Rosemary sea salt

CHARRED TENDER STEM BROCCOLI v
Black garlic, aged parmesan

SAUTÉED FOREST MUSHROOMS v
Spinach, garlic butter

ROCKET SALAD v
Cherry tomatoes, aged parmesan, balsamic dressing

ADD 5.00

CHICKEN BREAST
SEARED SALMON
AGED PARMA HAM

TIGER PRAWNS
GRILLED HALLOUMI
CANTABRIAN ANCHOVIES

DESSERTS

STRAWBERRY CHEESECAKE v
Basil sponge, Champagne strawberries, berry sorbet

STICKY TOFFEE PUDDING v
Salted toffee sauce, black treacle ice cream

VANILLA CRÈME BRÛLÉE v
Madagascan vanilla, shortbread

ICE CREAM & SORBET v/VE
Three scoops of your choosing, ask your server for today's selection

CHEESE BOARD v/n
Please ask your server for today's selection (5.00 Supplement)

ADD A DESSERT
COCKTAIL 9.50

Tiramisu Martini
Peanut Butter Old Fashioned
Whitehall Sprezzie

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of staff know before ordering. Full allergen information is available on request. All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill.

V - VEGETARIAN | VE - VEGAN | N - CONTAINS NUTS | Sf - CONTAINS SHELLFISH