

SHARERS

ROSEMARY & GARLIC FOCACCIA ^{VE} <i>Olive oil, aged balsamic</i>	4.75
CHARCUTERIE BOARD <i>Please ask your server for todays selection</i>	12.50
OLIVES ^{VE}	4.20
HUMMUS ^{VE} <i>Coriander, sesame flatbread</i>	7.25
PADRON PEPPERS ^V <i>Black garlic aioli, fried or tempura</i>	7.50
OYSTERS 6 OR 12 <i>Mignonette</i>	14.00 / 26.00
BONELESS CHICKEN WINGS 6 OR 12 <i>Honey & orange or BBQ</i>	7.50 / 12.50
TOMATO TARTARE ^{VE} 3 OR 6 <i>Shallots, sherry vinegar, parsley</i>	6.50 / 9.50
PANKO KING PRAWNS 5 OR 10 <i>Jalapeno mayo</i>	9.50 / 16.50
TRUFFLE POTATO CROQUETTES 3 OR 6 <i>Quail egg, caviar</i>	8.50 / 14.50
TOMATO GARLIC BREAD ^{VE}	6.00
MOZZARELLA GARLIC BREAD ^V	6.50

STARTERS

CHICKEN LIVER PARFAIT <i>Red onion & orange compote, bacon crumb, sourdough toast</i>	8.50
KING SCALLOPS <i>Chorizo & lime puff, butternut squash & saffron puree, pickled pear, tarragon oil</i>	13.50
CARPACCIO OF BEEF ^N <i>Bone marrow & rocket pesto, Yorkshire blue cheese, candied walnut, chicory leaves</i>	12.50
FRENCH ONION SOUP <i>Cheddar croute, poached hens egg</i>	8.50
MASONS GIN SALMON <i>Goats cheese mousse, beetroot, orange & pink peppercorn dressing</i>	10.50

PASTA

THYME & TRUFFLE GNOCCHI ^V <i>Wild mushroom, spinach, grana padano Add Chicken £3.50</i>	14.50
KING PRAWN PAPPARDELLE <i>Tomato, chilli, basil, mascarpone</i>	16.50
ROAST SQUASH & SAGE ORZO ^{V/N} <i>Wild mushroom, tempura mushroom, chestnut crumb</i>	14.50
SHELLFISH LINGUINE <i>Prawns, mussels, scallops, squid, white wine, tomato, chilli</i>	16.95

PIZZA

COPPA HAM ^N <i>White base, buratta cheese, marinated artichokes, pistachio crumb, rocket leaves</i>	14.00
SEARED TUNA <i>Black olives, red onion, mozzarella, green chilli</i>	16.00
EGGS FLORENTINE ^V <i>Spinach, truffled mushrooms, grana padano</i>	12.00
SPICY PEPPERONI <i>Black olives, jalapenos, red onion</i>	14.00
CHICKEN & GOATS CHEESE ^N <i>Piquillo peppers, caramelised onion, basil pesto</i>	14.00

MAINS

ROAST CORN FED CHICKEN <i>Pancetta rosti, porcini mushroom, buttered spinach, cherry tomato, tarragon & truffle jus</i>	19.50
TORCHED SALMON FILLET <i>Leek & potato mash, moules marinere & caper sauce, mussel scampi, roast leek & celeriac</i>	21.50
PAN FRIED HALIBUT ^N <i>Hazelnut & red pepper crust, butter bean & olive cassoulet, crab & chilli fritter</i>	25.50
CRISPY BELLY PORK <i>Rioja braised pig head croquette, rainbow chard, whipped parsnip, honey glazed baby parsnip, apple & cider vinegar buerre blanc</i>	21.50
MISO ROASTED CAULIFLOWER ^{VE / N} <i>Thai curried couscous, cashew & smoked tofu croquette, baby bok choy, sesame oil</i>	16.50

GRILL

all served with chips

FLAT IRON 8oz	19.50
FILLET 8oz	32.95	ADD A SAUCE FOR £2.00
SIRLOIN 8oz	28.95	GREEN PEPPERCORN, BEARNAISE, YORKSHIRE BLUE CHEESE, RED WINE JUS, SALSA VERDE ^{VE}
RIBEYE 8oz	28.95
CHEESEBURGER 8oz	13.00	
TUNA STEAK 6oz	24.95	

SHARING CUTS

all served with chips & choice of sauce

CHATEAUBRIAND 600g	74.00
COTE DE BOEUF 1KG	70.00

SALAD

YORKSHIRE TOMATO & MOZZARELLA ^N <i>Basil pesto, red onion, rocket, Serrano ham</i>	12.75
SUPER FOOD SALAD ^{VE / N} <i>Giant couscous, beetroot, broccoli, avocado, tomato, toasted seeds Add Chicken Salmon Halloumi ^V Tofu croquette ^{VE} £3.50</i>	12.75
CHICKEN CAESAR <i>Chicken breast, sundried tomato, romaine lettuce, classic dressing, grana padano, garlic croute Add prawns Bacon Anchovies £3.50</i>	12.75

SIDES

HAND CUT CHIPS ^V <i>Rosemary sea salt</i>	4.75
PARMESAN & TRUFFLE FRIES	5.25
TOMATO, RED ONION & AVOCADO SALAD ^{VE}	5.25
CHANTONNAY CARROTS ^V <i>Honey & orange glaze, coriander</i>	4.75
ROCKET, GRANA PADANO & PINE NUT SALAD ^{V/N}	4.75
SEASONAL GREENS ^V <i>Garlic butter</i>	4.75
CHESTNUT MUSHROOMS ^V <i>Tarragon, crispy shallots</i>	4.75
SMOKED CREAMY MASH ^V	4.75
GRILLED AUBERGINE & HALLOUMI ^V <i>Pomegranate molasses</i>	5.50

SET MENUS

see separate menus

LUNCH MENU <i>Monday - Saturday 12pm - 5pm</i>	:	EARLY EVENING MENU <i>Monday - Saturday 5pm - 7pm</i>
1 COURSE	12.50	SUNDAY ROAST <i>Sunday 12pm - 8pm</i>
2 COURSE	17.50	
3 COURSE	22.50	17.95

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.

WINE LIST

WHITE

175ml 250ml bottle

FRANCE

PETIT BALLON, BLANC VE
COLUMBARD / UGNI BLANC
Dry, zesty, citrusy, vibrant

6.50 7.50 21.50

LES GRENADIERS VE
CHARDONNAY
Stone fruits, vanilla, ripe

7.25 9.50 27.00

PICPOUL DE PINET, DOMAINE LANGARAN VE
PICPOUL
Zesty, mineral, vibrant

28.50

PETIT CHABLIS, DOMAINE MILLET
CHARDONNAY
Light honey, creamy, classic

44.00

SANCERRE, DOMAINE LA GRANDE MAISON VE
SAUVIGNON BLANC
Elegant, crisp, aromatic

46.50

MACON-VERZE, DOMAINE LEFLAIVE BURGANDY VE
CHARDONNAY
Zesty, mineral, creamy rich

59.50

MONTEVENTO DOC VE
PINOT GRIGIO
Refreshing, light, easy drinking

6.50 9.50 24.50

INCANTESIMO
FALANGHINA
Silky, peach, yellow plum

31.50

ITALY

GAVI DI GAVI, FRATELLI VE
CORTESE
Ripe pears, delicate, white flowers

9.50 11.50 31.50

LA TUNELLA
FRIULANO
Pear, wild flowers, delicate almond

41.50

PAZO LA MAZA VE
ALBARINO
Thirst quenching, zesty, botanical

36.50

SPAIN

RIOJA BLANCO BELEZO VE
VIURA
Oak aged, creamy, aromatic

34.00

NELSON ESTATE VE
SAUVIGNON BLANC | SOUTH AFRICA
Refreshing, plums, green spices

31.50

PICHIKURA VE
SAUVIGNON BLANC | CHILE
Aromatic, tropical fruits, refreshing

6.50 8.50 22.75

ANA VE
SAUVIGNON BLANC | NEW ZEALAND
Gooseberries, grassy, fresh

9.50 12.50 32.50

HOMER RIESLING, ERADUS ESTATE VE
RIESLING | NEW ZEALAND
Off dry, kaffir leaf, green apple

36.50

NEW WORLD

BAKESTONE CELLARS VE
CHARDONNAY | UNITED STATES
Rich, buttery, honeysuckle

57.50

SPARKLING

125ml bottle

CHAMPAGNE, DELAMOTTE
CHARDONNAY / PINOT NOIR | FRANCE
Fresh, rich fruit, floral

10.50 48.50

POL ROGER NON VONTAGE VE
PINOT NOIR | FRANCE
Strawberry, citrus, brioche

67.00

LAURENT-PERRIER ROSE NV VE
PINOT NOIR | FRANCE
Strawberry, citrus, brioche

85.00

KRUG GRANDE CUVÉE NV VE
CHARDONNAY / PINOT NOIR | FRANCE
Brioche, minerality, orchard fruit

240.00

PROSECCO, CECILIA BERETTA VE
GLERA | ITALY
Green apple, citrus, ripe

7.85 29.50

AMBRIEL, CLASSIC CUVÉE VE
CHARDONNAY / PINOT NOIR / PINOT MEUNIER | ENGLAND
Orchard fruit, toasty, balanced acidity

45.00

SPUMANTE ROSATO, CECILIA BERETTA VE
GLERA / RABOSO | ITALY
Red fruits, sherbet, cream

31.50

RED

175ml 250ml bottle

FRANCE

PETIT BALLON, ROUGE VE
GRENACHE / SYRAH
Medium bodied, approachable, velvety tannins

6.50 7.50 21.50

DOMAINE DE SAISSAC VE
CABERNET SAUVIGNON
Cassis, cedar, supple

7.25 9.50 26.50

LA MUSE DE CABESTANY VE
PINOT NOIR
Fresh, juicy, perfumed

8.25 9.75 29.50

CÔTES-DU-RHÔNE, V.GONNET VE
GRENACHE / CINSULT / SYRAH / CARIGNAN
Dark fruit, liquorice, fresh acidity

33.50

CHATEAU LA GRAVE A POMEROL, BORDEAUX
MERLOT BLEND
Full, plump red fruits, elegant

78.00

CH. LA COUROLLE, ST-EMILLION, BORDEAUX
MERLOT / CABERNET SAUVIGNON
Classic, earthy, mineral.

42.50

(BABY AMARONE) SORAIE, CECILIA BERRETTA
CORVINA BLEND
Velvety, chocolatey, baby amarone

34.50

CHIANTI CLASSICO, VIGNAMAGGIO VE
SANGIOVESE
Fruity, traditional, fine tannins

44.50

ITALY

MUCCHIETTO VE
PRIMITIVO
Silky, black cherry, balsamic notes

32.00

BAROLO LA TARTUFAIA, GIULIA NEGRI V
NEBBIOLO
Classic, pure, rich

72.00

VALPOLICELLA RIPASSO SUPERIORE DOC CECILIA
BERETTA 2018
CORVINA BLEND
Rich, deep, wild cherries

37.00

SPAIN

RIOJA CRIANZA, TEMPERA VE
TEMPRANILLO / GRACIANO / MAZUELO
Rich, plum, ripe tannins, spice

32.50

PICHIKURA VE
MERLOT | CHILE
Dark fruit, fresh, ripe

6.50 8.50 22.75

CHAMUYO ESTATE VE
MALBEC | ARGENTINA | MENDOZA
Silky, fruity, warm spices

8.50 10.50 28.50

NEW WORLD

BODEGA RUCA MALEN VE
MALBEC | ARGENTINA | MENDOZA
Vibrant, red cherries, soft tannins

38.00

ERADUS ESTATE VE
PINOT NOIR | NEW ZEALAND
Dark berries, earthy, savoury

45.00

DOUBLE TROUBLE, BAROSSA BOY VE
SHIRAZ / CABERNET SAUVIGNON | AUSTRALIA
Dark chocolate, toasty oak, raspberry

54.00

THE SOUTHERLY VE
SHIRAZ | AUSTRALIA
Dark chocolate, black plums, mocha

34.00

ROSÉ

175ml 250ml bottle

PETIT BALLON, ROSÉ VE
CABERNET SAUVIGNON BLEND | FRANCE
Dry, fresh, juicy red fruits

6.50 7.50 21.50

LA SOURCE GABRIEL PROVENCE VE
GRENACHE / CINSULT / SYRAH | FRANCE
Soft, red berries, creamy

9.50 12.50 36.50

MONTEVENTO VE
PINOT GRIGIO | ITALY
Apricot, fresh fruits, delicate

6.50 9.50 24.50

SWEET

125ml bottle

NOAN, LA TUNELLA (HALVES) VE
RIESLING / SAUVIGNON / TRAMINER | ITALY
Candied orange, aromatic, fresh

10.00 49.50