

HOUSE MADE BREADS

ROAST GARLIC & ROSEMARY FOCACCIA v 7.25
Sea salt, black garlic, olive oil & balsamic glaze

GARLIC BREAD v 7.95
Choice of San Marzano tomato or mozzarella

HUMMUS n/ve 8.95
Flatbread, toasted sesame seeds, olive oil

HERITAGE TOMATO BRUSCHETTA ve 7.95
6 day fermented sourdough, shallots, citrus & basil dressing

STARTERS

SCOTTISH KING SCALLOPS sf 15.95
Cauliflower puree, black pudding croquette, compressed endive

CRISPY KING PRAWNS sf 11.95
Charred lime & La-Yu kewpie

SCOTTISH SMOKED SALMON 12.95
Torched fillet, potato ravigote, Tokyo turnip, buttermilk dressing

HERITAGE BEETROOTS v/n 8.95
Boltardy beetroot tartare, pickled golden beets, goats cheese puff, romesco sauce

FRENCH ONION SOUP 8.95
Snowball onions, cheddar croute

GRAIN FED CHICKEN PRESSE 13.95
Layered breast & thigh, chicken liver pate, pickled girolles, French onion puree, sourdough

SMALL PLATES

CHAMP CROQUETTES 8.95
Yukon potato, leek & reblochon, black caviar, truffle aioli

BUTTERMILK FRIED CHICKEN 8.95
Asian BBQ sauce or roast garlic & parmesan

SALT & PEPPER SCOTTISH SQUID sf 12.95
XO sauce, black garlic mayonnaise

CRAB ARANCINI KIEV sf 13.95
Confit garlic butter, mushroom kewpie, autumn truffle

BUFFALO TEMPURA CAULIFLOWER v 8.95
Buffalo glaze, green onion, ranch dressing

NOCERELLA OLIVES ve 4.50
Lemon, chilli, rosemary

PADRON PEPPERS v 7.50
Smoked sea salt, garlic aioli

RAW

OYSTERS sf 3.50 EACH
Classic mignonette or Blood orange granita

LINDISFARNE
Briny, buttery, sea breeze notes

YELLOW FIN TUNA TARTARE 16.95
Avocado, shallots, citrus dressing, rice cracker

DRY AGED BEEF CARPACCIO 16.95
Cornichons, anchovy chimichuri, black garlic aioli, smoked salt

CUMBRAE
Salty, meaty, sweet notes

SALADS

SUPER FOOD SALAD ve 14.95
Quinoa & buckwheat, sauerkraut, hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado purée, citrus dressing

CHICKEN CAESAR 14.95
Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

TORCHED v/n BURRATA 14.95
Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb focaccia croutons, roasted pistachio, shallot & citrus dressing

TUNA NICOISE SALAD 26.95
Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olive, citrus dressing

ADD 4.50 GRILLED CHICKEN BREAST, TIGER PRAWNS, SEARED SALMON, GRILLED HALLOUMI, AGED PARMA HAM, CANTABRIAN ANCHOVIES

GRILL

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

MEAT

10oz SALT AGED FILLET 38.00

10oz SALT AGED SIRLOIN 32.95

10oz SALT AGED RIBEYE 35.95

8oz SALT AGED FLAT IRON 23.95

6oz BEEF BURGER 18.95

HALF ROASTED CHICKEN 24.95

Ask your server for today's glaze

ADD SAUCE - 3.50 PEPPERCORN, CHIMICHURRI, CAFE DE PARIS, BEARNAISE, RED WINE JUS, SALSA VERDE, SALSA ROSSA, YORKSHIRE BLUE CHEESE, GARLIC BUTTER

SHARING CUTS

Served with two sauces of your choice

1kg SALT AGED TOMAHAWK 80.00

600g CHATEAUBRIAND 85.00

1.2kg SALT AGED PORTERHOUSE 100.00

6 BONE RACK OF NIDDERDALE LAMB 76.00

FISH

6oz YELLOWFIN TUNA STEAK 28.95

6oz SCOTTISH SALMON STEAK 22.95

600g NATIVE LOBSTER sf 60.00

FISH OF THE DAY

Ask your server for more details

PIZZA

TORCHED BURATTA n 16.00
White base, aged parma ham, roasted pistachio, dressed rocket, olive oil

PEPPERONI 15.00
Pepperoni, black olive, jalapeño, snowball onion, pizzaio/a sauce, mozzarella cheese

TIGER PRAWN sf 16.00
Spoon spinach, mozzarella cheese, toasted sesame, La-Yu chilli

GOATS CHEESE v 14.00
Piquillo peppers, black truffle, spoon spinach, mozzarella cheese, basil pistou

PASTA

LINGUINE PISTOU v 14.20

Acquerello cheese, basil, heritage courgette, aged parmesan

PAPPARDELLE POMODORO v 14.20

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

RISOTTO MILANESE v 14.20

Acquerello rice, saffron, Amalfi lemon gremolata

SEAFOOD LINGUINE sf 20.95

Scottish squid, mussels, surf dams, king scallop, crevettes, white wine, tomato, garlic, chilli

BLACK TRUFFLE GNOCCHI v 14.95

Wild forest mushrooms, spoon spinach, chives

ADD

4.50

CHICKEN BREAST

TIGER PRAWNS

SEARED SALMON

GRILLED HALLOUMI

AGED PARMA HAM

CANTABRIAN ANCHOVIES

MAINS

DENBY DALE LAMB CHOP 28.95

Garlic pomme puree, sautéed golden chanterelles, pea & spoon spinach fricasse, sauce bordelaise, onion oil

DUO OF CHESTER PORK 24.95

Brasied belly, rolled loin, black pudding fritter, sautéed green beans, roast butternut duchess

YORKSHIRE GRAIN FED CHICKEN 23.95

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

NORTH ATLANTIC HALIBUT 28.95

Butterbean & aubergine caponata, agrodolce crust, crispy kale

STUFFED WILD SEABASS sf 24.95

Prawn & scallop mousse, artichoke barigoule, crispy chicken skin, charred green onion, chicken butter sauce

VENISON WELLINGTON 28.95

Sunchoke puree, roast heritage carrot, takyo turnip, venison a la royale

SIDES

CHIPS OR FRIES ve 4.95

Rosemary sea salt

GRATIN POTATOES v 5.95

Parmesan, black truffle, chive

ROCKET SALAD v 4.95

Cherry tomatoes, aged parmesan, balsamic dressing

HOUSE SALAD v 4.95

Buttermilk dressing

SPINACH ROCKEFELLER v 5.95

Pernod, aged parmesan

GARLIC MASHED POTATOES v 4.95

Confit garlic

CHARCOAL HISPI CABBAGE 4.95

Smoked bacon, beef schmaltz

GARLIC GREENS v 5.25

Garlic butter, citrus crumb

SAUTÉED FOREST MUSHROOMS v 4.95

Spinach, garlic butter

WINE LIST

WHITE

	175ml	250ml	bottle
FRANCE			
PETIT BALLON, BLANC VE COLOMBARD /UGNI BLANC <i>Dry, zesty, citrusy, vibrant</i>	7.80	9.20	25.95
LES GRENAIERS VE CHARDONNAY <i>Stone fruits, vanilla, ripe</i>	8.40	11.00	32.45
PICPOUL DE PINET, DOMAINE LANGARAN VE PICPOUL <i>Zesty, mineral, vibrant</i>			33.95
PETIT CHABLIS, DOMAINE MILLET CHARDONNAY BURGUNDY <i>Light honey, creamy, classic</i>			49.95
SANCERRE, DOMAINE LA GRANDE MAISON VE SAUVIGNON BLANC LOIRE VALLEY <i>Elegant, crisp, aromatic</i>			52.95
POUILLY-FUISSE DOMAINE CARRETTE CHARDONNAY BURGUNDY <i>Ripe, mineral, fresh</i>			53.95
MACON-VERZE, DOMAINE LEFLAIVE VE CHARDONNAY BURGUNDY <i>Zesty, mineral, creamy, rich</i>			65.45
ITALY			
MONTEVENTO DOC VE PINOT GRIGIO <i>Refreshing, light, easy drinking</i>	7.90	10.50	28.45
INCANTESIMO FALANGHINA <i>Silky, peach, yellow plum</i>			35.95
GAVI DI GAVI FRATELLI VE CORTESE <i>Ripe pears, delicate, white flowers</i>	11.30	14.00	38.00
LA TUNELLA FRIULANO <i>Pear, wildflowers, delicate almond</i>			46.95
SPAIN			
PAZO LA MAZA VE ALBARINO <i>Thirst quenching, zesty, botanical</i>			41.95
RIOJA BLANCO, BELEZOS VE VIURA <i>Oak aged, creamy, aromatic</i>			38.45
NEW WORLD			
NELSON ESTATE VE SAUVIGNON BLANC SOUTH AFRICA <i>Refreshing, plums, green spices</i>			36.45
RHEBOKSKLOOF VE CHENIN BLANC SOUTH AFRICA <i>Rich, tropical, mouthwatering</i>			35.45
PICHIKURA VE SAUVIGNON BLANC CHILE <i>Aromatic, tropical fruits, refreshing</i>	7.70	10.00	26.95
ANA VE SAUVIGNON BLANC NEW ZEALAND <i>Gooseberry, grassy, fresh</i>	11.50	14.20	38.95
ADAM WHO?, EDEN VALLEY V RIESLING AUSTRALIA <i>Aromatic, white peach, citrus blossom</i>			41.45
BAKESTONE CELLARS VE CHARDONNAY UNITED STATES <i>Rich, buttery, honeysuckle</i>			63.45

SPARKLING

	125ml	bottle
CHAMPAGNE, DELAMOTTE CHARDONNAY/PINOT NOIR FRANCE <i>Fresh, rich fruit, floral</i>	12.50	59.95 120.00
POL ROGER NV VE PINOT NOIR/MEUNIER/CHARDONNAY FRANCE <i>Rich, green apple, brioche</i>		82.00
LAURENT-PERRIER ROSE NV VE PINOT NOIR FRANCE <i>Strawberry, citrus, brioche</i>		135.00
KRUG GRAND CUVÉE NV VE CHARDONNAY/PINOT NOIR FRANCE <i>Brioche, minerality, orchard fruit</i>		320.00
PROSECCO SYLVOZ, LE COL TURE BRUT NV VE GLERA ITALY <i>Delicate, ripe fruit, white flower</i>	8.95	38.00
CAVA, JOAN SARDA RESERVA VE MACABEO BLEND SPAIN <i>Orchard fruit, almond, brioche</i>		42.00
SPUMANTE ROSE CECILIA BERETTA VE GLERA/RABOSO ITALY <i>Red fruits, sherbet, cream</i>		38.00

RED

	175ml	250ml	bottle
FRANCE			
PETIT BALLON, ROUGE VE GRENACHE/SYRAH <i>Medium bodied, approachable, velvety tannins</i>	7.80	9.20	25.95
DOMAINE DE SAISSAC VE CABERNET SAUVIGNON <i>Cassis, cedar, supple</i>	8.40	11.00	31.45
LA MUSE DE CABESTANY VE PINOT NOIR <i>Fresh, juicy, perfumed</i>	9.80	12.50	33.95
FLEURIE DOMAINE LATHUILIERE GRAVALLON VE GAMAY <i>Pure, juicy, cherry</i>			43.45
COTES-DU-RHONE, V.GONNET VE GRENACHE BLEND <i>Dark fruit, liquorice, fresh acidity</i>			38.45
CH. LA GRAVE A POMEROL MERLOT BLEND BORDEAUX <i>Full, plump red fruits, elegant</i>			85.45
CH. LA COUROLLE, ST-EMILION MERLOT/CABERNET SAUVIGNON BORDEAUX <i>Classic, earthy, mineral</i>			47.45
ITALY			
SORAIE, CECILIA BERETTA CORVINA BLEND <i>Velvety, chocolatey, baby amarone</i>			39.45
CHIANTI CLASSICO, VIGNAMAGGIO VE SANGIOVESE <i>Fruity, traditional, fine tannins</i>			49.45
MUCCHIETTO VE PRIMITIVO <i>Silky, black cherry, balsamic notes</i>	11.50	14.20	39.00
BRUNELLO DI MONTALCINO, RIDOLFI V SANGIOVESE <i>Delicate, red fruit, spice</i>			98.45
SPAIN			
VALPOLICELLA RIPASSO SUPERIORE, CECILIA BERETTA CORVINA BLEND <i>Rich, deep, wild cherries</i>			42.45
RIOJA CRIANZA, TEMPERA VE TEMPRANILLO BLEND <i>Rich, plum, fresh, ripe</i>			37.45
NEW WORLD			
PICHIKURA VE MERLOT CHILE <i>Dark fruit, fresh, ripe</i>	7.70	10.00	26.95
CHAMUYO ESTATE VE MALBEC MENDOZA <i>Vibrant, red cherries, soft tannins</i>	9.80	12.00	34.50
MARCHIORI & BARRAUD VE MALBEC MENDOZA <i>Blueberries, ripe tannins, fresh</i>			42.45
FAMILY BLEND RED, JOOSTENBERG ESTATE VE SYRAH BLEND SOUTH AFRICA <i>Juicy, black cherry, fennel</i>			43.95
ERADUS ESTATE VE PINOT NOIR NEW ZEALAND <i>Dark berries, earthy, savoury</i>			49.95
DOUBLE TROUBLE, BAROSSA BOY VE SHIRAZ/CABERNET SAUVIGNON AUSTRALIA <i>Dark chocolate, toasty oak, raspberry</i>			60.45
THE SOUTHERLY VE SHIRAZ AUSTRALIA <i>Dark chocolate, black plums, mocha</i>			38.45
NAOUSSA JEUNES VIGNES, THYMIPOULOS XINOMAVRO GREECE <i>Juicy, red fruits, herbaceous</i>			45.45
CHATEAU MUSAR CABERNET SAUVIGNON BLEND LEBANON <i>Dense, black fruit, spice</i>			92.45

ROSÉ

	175ml	250ml	bottle
PETIT BALLON ROSÉ VE CABERNET SAUVIGNON BLEND FRANCE <i>Dry, fresh, juicy, red fruit</i>	7.80	9.20	25.95
LA SOURCE GABRIEL PROVENCE GRENACHE/CINSAUL T/SYRAH FRANCE <i>Delicate, floral, stone fruit</i>	11.80	15.00	41.95
MONTEVENTO VE PINOT GRIGIO ITALY <i>Apricot, fresh fruits, delicate</i>	7.90	10.50	28.45

SWEET

	125ml	bottle
NOANS, LA TUNELLA VE RIESLING/SAUVIGNON/TRAMINER ITALY <i>Candied orange, aromatic, fresh</i>	14.50	55.45