

## 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  
Heritage tomatoes, goats curd, tomato sambal, basil oil

**SHETLAND MUSSELS sf** 13.95  
Sauce vierge, chervil, focaccia

**CRISPY KING PRAWNS sf** 12.95  
Charred lime & La-Yu kewpie

**LOCH DUART SALMON** 12.95  
Kiln smoked, horseradish cream, potato Olivier, compressed cucumber

**BAKED HERITAGE BEETROOT v/n** 8.95  
Charred endive, romesco, Yorkshire blue fritter

**FRENCH ONION SOUP** 8.95  
Snowball onions, cheddar croute

**CHICKEN & HAM PRESSE** 13.95  
Pea crisp, mustard puree, house pickles, sourdough

## SMALL PLATES

**PIGS HEAD CROQUETTES** 8.95  
Black garlic emulsion, shoestring potato

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

**SALT & PEPPER SCOTTISH SQUID sf** 13.95  
XO sauce, black garlic mayonnaise

**CRAB ARANCINI KIEV sf** 13.95  
Confit garlic & herb butter, mushroom kewpie, spring truffle

**BUFFALO CAULIFLOWER v** 8.95  
Tempura, Buffalo glaze, green onion, buttermilk ranch

**NOCERELLA OLIVES ve** 4.50  
Lemon, chilli, rosemary

**PADRON PEPPERS v** 7.50  
Smoked sea salt, garlic aioli

## RAW

**LINDISFARNE OYSTERS sf** 3.50 EACH  
Mignonette or Buffalo

**SPICED YELLOW FIN TUNA TARTARE** 16.95  
Whipped avocado, pickled chilli, espelette cracker

**SEABREAM POKE** 15.95  
Yorkshire rhubarb, heritage radish, buttermilk, sorrel

**SALT AGED BEEF TARTARE** 16.95  
Beef fat game chips, pickled shimeji, cured yolk, salt

## 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** 28.95  
Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olive, citrus dressing

**ADD 5.00 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

**9oz SALT AGED FILLET** 38.95

**10oz SALT AGED SIRLOIN** 33.95

**10oz SALT AGED RIBEYE** 35.95

**8oz SALT AGED FLAT IRON** 23.95

**6oz BEEF BURGER** 18.95  
Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, friddle

## SHARING CUTS

Served with two sauces of your choice

**1kg SALT AGED TOMAHAWK** 84.00

**600g CHATEAUBRIAND** 88.00

**1.2kg SALT AGED PORTERHOUSE** 100.00

**6 BONE RACK OF NIDDERDALE LAMB** 78.00

## FISH

**6oz YELLOWFIN TUNA STEAK** 28.95

**6oz SCOTTISH SALMON STEAK** 23.95

**600g NATIVE LOBSTER sf** 60.00  
Garlic & herb butter

**FISH OF THE DAY**  
Ask your server for more details

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

## PIZZA

**TORCHED BURATTA n** 17.00  
White base, mozzarella, aged parma ham, roasted pistachio, dressed rocket, olive oil

**PEPPERONI** 16.00  
Pepperoni, black olive, jalapeño, snowball onion, pizzaiolo/a sauce, mozzarella cheese

**FRUTTI DE MARE sf** 17.95  
Tiger prawn, squid, Shetland mussels, mozzarella, spoon spinach, extra virgin olive oil

**GOATS CHEESE v** 15.00  
Piquillo peppers, black truffle, spoon spinach, mozzarella cheese, basil pistou

## PASTA

**WILD MUSHROOM PACCHERI v** 14.50  
Sautéed forest mushrooms, ricotta, lemon, fresh truffle

**PAPPARDELLE POMODORO v** 14.50  
Slow roasted san marzano tomato ragu, basil, confit garlic, aged parmesan

**PEA & MINT RISOTTO** 14.50  
Arborio rice, spring peas, confit ham hock, salsa verde, aged parmesan

**SEAFOOD LINGUINE sf** 21.95  
Scottish squid, mussels, surf clams, king scallop, crevettes, white wine, tomato, garlic, chilli

**SPINACH GNOCCHI v** 15.95  
Sun ripened tomatoes, grilled courgette, roasted peppers, Thai basil

**ADD 5.00**

**CHICKEN BREAST TIGER PRAWNS**  
**SEARED SALMON GRILLED HALLOUMI**  
**AGED PARMA HAM CANTABRIAN ANCHOVIES**

## MAINS

**LAMB CUTLET** 28.95  
Confit sweetbread, shoulder farci, hasselback potatoes, chard

**DUO OF WEST MOOR PORK** 24.95  
Confit belly, stuffed loin, smoked apple puree, roast spring cabbage, jamon croquette

**YORKSHIRE GRAIN FED CHICKEN** 24.95  
Caramelised onion soubise, mini pot pie, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise

**ROAST MONKFISH TAIL sf** 28.95  
Smoked tomato butter, braised baby leeks, roasted jersey royals, Shetland mussels

**ROASTED COD LOIN** 25.95  
Pancetta & white bean cassoulet, stuffed courgette

**VENISON WELLINGTON** 29.95  
Sunchoke puree, roast heritage carrot, Tokyo turnip, venison a la royale

## SIDES

**CHIPS OR FRIES ve** 5.20  
Rosemary sea salt

**SAUTÉED POTATOES v** 5.95  
Garlic & herb butter, parsley

**ROCKET SALAD v** 4.95  
Cherry tomatoes, aged parmesan, balsamic dressing

**HOUSE SALAD v** 4.95  
Buttermilk dressing

**SPINACH ROCKEFELLER v** 6.50  
Pernod, aged parmesan

**GARLIC MASHED POTATOES v** 5.20  
Confit garlic

**CHARCOAL HISPI CABBAGE** 5.20  
Smoked bacon, beef smaltz

**CHARRED TENDER STEM BROCCOLI v** 5.95  
Chili, ginger

**SAUTÉED FOREST MUSHROOMS v** 5.20  
Spinach, garlic & herb butter

# WINE LIST

## WHITE

	175ml	250ml	bottle	
FRANCE	PETIT BALLON, BLANC VE COLOMBARD /UGNI BLANC <i>Dry, zesty, citrusy, vibrant</i>	8.00	9.45	27.45
	LES GRENADIERS VE CHARDONNAY <i>Stone fruits, vanilla, ripe</i>	9.50	12.15	35.95
	PICPOUL DE PINET, DOMAINE LANGARAN VE PICPOUL <i>Zesty, mineral, vibrant</i>			34.95
	LES FOSSES D'HARENG VOUVRAY VE CHENIN BLANC <i>Off dry, stone fruit, classic style</i>			45.45
	PETIT CHABLIS, DOMAINE MILLET CHARDONNAY   BURGUNDY <i>Light honey, creamy, classic</i>			52.00
ITALY	SANCERRE, DOMAINE LA GRANDE MAISON VE SAUVIGNON BLANC   LOIRE VALLEY <i>Elegant, crisp, aromatic</i>			53.95
	POUILLY-FUISSE DOMAINE CARRETTE CHARDONNAY   BURGUNDY <i>Ripe, mineral, fresh</i>			54.50
	MACON-VERZE, DOMAINE LEFLAIVE VE CHARDONNAY   BURGUNDY <i>Zesty, mineral, creamy, rich</i>			67.00
	MONTEVENTO DOC VE PINOT GRIGIO <i>Refreshing, light, easy drinking</i>	8.30	10.55	29.95
	INCANTESIMO FALANGHINA <i>Silky, peach, yellow plum</i>			36.95
SPAIN	GAVI DI GAVI FRATELLI VE CORTESE <i>Ripe pears, delicate, white flowers</i>	11.65	14.40	40.45
	MUCCHIETTO VE FIANO <i>Nectarine, honeysuckle, almond</i>	9.00	13.00	35.00
	PAZO LA MAZA VE ALBARINO <i>Thirst quenching, zesty, botanical</i>			42.45
	RIOJA BLANCO, BELEZOS VE VIURA <i>Oak aged, creamy, aromatic</i>			40.00
	NELSON ESTATE VE SAUVIGNON BLANC   SOUTH AFRICA <i>Refreshing, plums, green spices</i>			37.45
NEW WORLD	RHEBOKSKLOOF VE CHENIN BLANC   SOUTH AFRICA <i>Rich, tropical, mouthwatering</i>			36.45
	PICHIKURA VE SAUVIGNON BLANC   CHILE <i>Aromatic, tropical fruits, refreshing</i>	8.20	10.15	28.45
	ANA VE SAUVIGNON BLANC   NEW ZEALAND <i>Gooseberry, grassy, fresh</i>	11.60	14.35	39.45
	THE LANE PINOT GRIS   AUSTRALIA <i>Honeyed notes, balanced, exuberant fruit</i>			44.45
	BAKESTONE CELLARS VE CHARDONNAY   UNITED STATES <i>Rich, buttery, honeysuckle</i>			64.00

## SPARKLING

	125ml	bottle
CHAMPAGNE, DELAMOTTE CHARDONNAY/PINOT NOIR   FRANCE <i>Fresh, rich fruit, floral</i>	13.25	72.00
POL ROGER NV VE PINOT NOIR/MEUNIER/CHARDONNAY   FRANCE <i>Rich, green apple, brioche</i>		87.00
LAURENT-PERRIER ROSE NV VE PINOT NOIR   FRANCE <i>Strawberry, citrus, brioche</i>		135.00
DOM PERIGNON 2015 VE PINOT NOIR/CHARDONNAY   FRANCE <i>Rich, structured, exceptional</i>		250.00
PROSECCO SYLVOZ, LE COL TURE BRUT NV VE GLERA   ITALY <i>Delicate, ripe fruit, white flower</i>	9.00	38.45
CAVA, JOAN SARDA RESERVA VE MACABEO BLEND   SPAIN <i>Orchard fruit, almond, brioche</i>		42.45
PROSECCO ROSE DOC LA COLTURE VE GLERA/PINOT NERO   ITALY <i>Delicate, crushed raspberries, rose petals</i>		38.45

## RED

	175ml	250ml	bottle	
FRANCE	PETIT BALLON, ROUGE VE GRENACHE/SYRAH <i>Medium bodied, approachable, velvety tannins</i>	8.00	9.45	27.45
	DOMAINE DE SAISSAC VE CABERNET SAUVIGNON <i>Cassis, cedar, supple</i>	8.50	11.15	32.45
	SAUMUR CHAMPIGNY, CAVES DE SAUMUR CABERNET FRANC <i>Deep, crunchy dark fruit, silky</i>			42.45
	FLEURIE DOMAINE LATHUILIERE GRAVALLON VE GAMAY <i>Pure, juicy, cherry</i>			45.00
	CH. LA COUROLLE, ST-EMILLION MERLOT/CABERNET SAUVIGNON   BORDEAUX <i>Classic, earthy, mineral</i>			49.45
ITALY	CH. LA GRAVE A POMEROL MERLOT BLEND   BORDEAUX <i>Full, plump red fruits, elegant</i>			87.00
	SORAIE, CECILIA BERETTA CORVINA BLEND <i>Velvety, chocolatey, baby amarone</i>			41.00
	CHIANTI CLASSICO, VIGNAMAGGIO VE SANGIOVESE <i>Fruity, traditional, fine tannins</i>			50.00
	MUCCHIETTO VE PRIMITIVO <i>Silky, black cherry, balsamic notes</i>	11.60	14.35	39.45
	BRUNELLO DI MONTALCINO, RIDOLFI V SANGIOVESE <i>Delicate, red fruit, spice</i>			99.45
SPAIN	VALPOLICELLA RIPASSO SUPERIORE, CECILIA BERETTA CORVINA BLEND <i>Rich, deep, wild cherries</i>			43.00
	TRES PRIORS CONCA DE BARBERA TREPAT/MERLOT <i>Fruit forward, rounded, fresh, light</i>			37.00
	RIOJA CRIANZA, TEMPERA VE TEMPRANILLO BLEND <i>Rich, plum, fresh, ripe</i>	10.60	14.30	38.45
	QUINTA DE CHOCAPALHA TINTO TOURIGA NACIONAL BLEND   PORTUGAL <i>Fresh, elegant, cherry, cassis</i>			45.00
	PICHIKURA VE MERLOT   CHILE <i>Dark fruit, fresh, ripe</i>	8.20	10.15	28.45
NEW WORLD	CHAMUYO ESTATE VE MALBEC   MENDOZA <i>Vibrant, red cherries, soft tannins</i>	9.90	13.00	35.45
	LOS CHAMACHOS VE PINOT NOIR <i>Refined, refreshing, cherry</i>	9.00	12.50	35.00
	MARCHIORI & BARRAUD VE MALBEC   MENDOZA <i>Blueberries, ripe tannins, fresh</i>			43.00
	FAMILY BLEND RED, JOOSTENBERG ESTATE VE SYRAH BLEND   SOUTH AFRICA <i>Juicy, black cherry, fennel</i>			44.00
	ERADUS ESTATE VE PINOT NOIR   NEW ZEALAND <i>Dark berries, earthy, savoury</i>			50.50
NEW WORLD	DOUBLE TROUBLE, BAROSSA BOY VE SHIRAZ/CABERNET SAUVIGNON   AUSTRALIA <i>Dark chocolate, toasty oak, raspberry</i>			61.00
	THE SOUTHERLY VE SHIRAZ   AUSTRALIA <i>Dark chocolate, black plums, mocha</i>			39.00
	OTHELLO, DOMINUS ESTATE CABERNET SAUVIGNON   USA <i>Dark fruit, cedar spices, hugely drinkable</i>			120.00

## ROSÉ

	175ml	250ml	bottle
PETIT BALLON ROSÉ VE CABERNET SAUVIGNON BLEND   FRANCE <i>Dry, fresh, juicy, red fruit</i>	8.00	9.45	27.45
LA SOURCE GABRIEL PROVENCE GRENACHE/CINSAUL T/SYRAH   FRANCE <i>Delicate, floral, stone fruit</i>	11.90	15.20	42.45
MONTEVENTO VE PINOT GRIGIO   ITALY <i>Apricot, fresh fruits, delicate</i>	8.40	10.60	30.45

## SWEET

	125ml	half bottle
CORNEY & BARROW SAUTERNES SAUVIGNON/SEMILLON   FRANCE <i>Rich, honeyed, citrus</i>	15.00	45.00