

GLUTEN FREE MENU

STARTERS

GLUTEN FREE BREAD v 6.95 <i>Confit garlic, olive oil, aged balsamic</i>	HERITAGE TOMATO BRUSCHETTA v 7.95 <i>Gluten free bread, shallots, citrus & basil dressing</i>	SCOTTISH KING SCALLOPS SF 15.95 <i>Salt baked jersey royals, pickled granny smith, spring pea veloute</i>
NOCELLARA OLIVES VE 4.50 <i>Lemon, chilli, rosemary</i>	SAUTÉED KING PRAWNS SF 11.95 <i>Charred lime & La-Yu kewpie</i>	FRENCH ONION SOUP 8.95 <i>Snowball onions, gluten free cheddar croute</i>
LINDISFARNE OR CUMBRAE OYSTERS SF 3.50 EACH <i>Mignonette</i>	GRAIN FED CHICKEN PRESSE 13.95 <i>Layered breast & thigh, chicken liver pate, pickled girolles, French onion puree, gluten free bread</i>	SCOTTISH SMOKED SALMON 12.95 <i>Torched fillet, potato ravigote, Tokyo turnip, puffed rice, buttermilk dressing</i>
BUTTERMILK FRIED CHICKEN 8.95 <i>Choice of Asian bbq sauce or garlic & parmesan</i>		

MAINS

DUO OF HEREFORD PORK 24.95 <i>Braised belly, stuffed loin, haggis puff, garlic pomme puree, roasted pak choi</i>	CHALKED STREAM TROUT 'MARINIÈRE' SF 24.95 <i>Crushed jersey royals, creamed leeks, black caviar, mussels</i>	BLACK TRUFFLE PASTA v 14.95 <i>Wild forest mushrooms, spoon spinach, chives</i>
ATLANTIC STONE BASS SF 25.95 <i>Roast chicken butter sauce, garlic roasted razor clams, charred brassicas, courgette blossom, taramasalata</i>	YORKSHIRE GRAIN FED CHICKEN 23.95 <i>Roast breast, smoked potato galette, sautéed forest mushrooms, tarragon jus</i>	PENNE PISTOU 15.95 <i>Goats cheese, basil, heritage courgette, aged parmesan</i>
		SEAFOOD RISOTTO SF 19.95 <i>Prawns, mussels, scallop, squid, clams, white wine, tomato, garlic, chilli</i>

GRILL

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

STEAK

10oz SALT AGED FILLET	38.00
10 oz SALT AGED SIRLOIN	32.95
10oz SALT AGED RIBEYE	34.95
10oz SALT AGED FLAT IRON	21.95

SHARING CUTS

Served with two sauces & sides of your choice

1kg SALT AGED TOMAHAWK	80.00
600g CHATEAUBRIAND	85.00
1.2kg SALT AGED PORTERHOUSE	100.00
6 BONE RACK OF	72.00

NIDDERDALE LAMB

FISH

6oz YELLOWFIN TUNA STEAK	28.95
6oz SCOTTISH SALMON STEAK	22.95
600g NATIVE LOBSTER SF	60.00
FISH OF THE DAY <i>Ask your server for more details</i>	

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

SALADS

TORCHED BURRATA v 13.95

Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb croutons, shallot & citrus dressing

SUPER FOOD SALAD VE 13.95

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

GRILLED CHICKEN CAESAR 13.95

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

TUNA NICOISE SALAD 22.95

Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olives, citrus dressing

ADD 4.50

Grilled chicken breast, tiger prawns, seared salmon, grilled halloumi, aged parma ham, cantabrian anchovies

SIDES

TRIPLE COOKED CHIPS VE 4.95

Rosemary sea salt

ROCKET SALAD v 4.95

Cherry tomatoes, aged Parmesan, balsamic dressing

GARLIC GREENS v 5.25

Garlic butter, citrus crumb

SAUTEED FOREST MUSHROOMS v 4.95

Spinach, garlic butter

CHARCOAL HISPI CABBAGE 4.95

Smoked bacon, beef schmaltz

DESSERTS

VANILLA CRÈME BRÛLÉE v 8.95

Madagascan vanilla

ICE CREAM & SORBET v/VE 6.50

Please ask your server for today's selection

CHEESEBOARD v/N 12.00/18.00 3 OR 6

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