

# GLUTEN FREE MENU

## STARTERS

|                                                                                                  |                                                                                                             |                                                                                                              |
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| <b>GLUTEN FREE BREAD v</b> 6.95<br><i>Sea salt, black garlic, olive oil &amp; balsamic glaze</i> | <b>HERITAGE TOMATO BRUSCHETTA v</b> 7.95<br><i>Gluten free bread, shallots, citrus &amp; basil dressing</i> | <b>SCOTTISH KING SCALLOPS sf</b> 16.95<br><i>Heritage tomatoes, goats curd, tomato sambal, basil oil</i>     |
| <b>NOCELLARA OLIVES ve</b> 4.50<br><i>Lemon, chilli, rosemary</i>                                | <b>SAUTEED KING PRAWNS sf</b> 12.95<br><i>Charred lime &amp; La-Yu kewpie</i>                               | <b>FRENCH ONION SOUP</b> 8.95<br><i>Snowball onions, gluten free cheddar croute</i>                          |
| <b>LINDISFARNE OYSTERS sf</b> 3.50 EACH<br><i>Mignonette or Buffalo</i>                          | <b>CHICKEN &amp; HAM PRESSE</b> 13.95<br><i>Pea crisp, mustard puree, house pickles, gluten free bread</i>  | <b>LOCH DUART SALMON</b> 12.95<br><i>Kiln smoked, horseradish cream, potato Olivier, compressed cucumber</i> |
| <b>BUTTERMILK FRIED CHICKEN</b> 8.95<br><i>Choice of Asian bbq sauce or garlic parmesan</i>      |                                                                                                             | <b>SALMON SASHIMI</b> 15.95<br><i>Serrano, vanilla, compressed melon, maple ponzu</i>                        |

## MAINS

|                                                                                                                   |                                                                                                                                                  |                                                                                                                                            |
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| <b>DUO OF WEST MOOR PORK</b> 24.95<br><i>Confit belly, stuffed loin, smoked apple puree, roast spring cabbage</i> | <b>ROAST MONKFISH TAIL sf</b> 28.95<br><i>Smoked tomato butter, braised baby leeks, roasted jersey royals, Shetland mussels</i>                  | <b>BLACK TRUFFLE PASTA v</b> 15.95<br><i>Sun ripened tomatoes, Thai basil</i>                                                              |
| <b>NORTH ATLANTIC HALIBUT</b> 32.95<br><i>Basil purée, confit potato, roasted courgette, bouillabaisse</i>        | <b>YORKSHIRE GRAIN FED CHICKEN</b> 24.95<br><i>Caramelised onion soubise, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise</i> | <b>PENNE PISTOU</b> 15.95<br><i>Goats cheese, basil, heritage courgette, aged parmesan</i>                                                 |
|                                                                                                                   |                                                                                                                                                  | <b>SEAFOOD RISOTTO sf</b> 21.95<br><i>Scottish squid, mussels, surf clams, king scallop, crevettes, 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

### MEAT

|                                |              |
|--------------------------------|--------------|
| <b>9oz SALT AGED FILLET</b>    | <b>40.95</b> |
| <b>10oz SALT AGED SIRLOIN</b>  | <b>34.95</b> |
| <b>10oz SALT AGED RIBEYE</b>   | <b>36.95</b> |
| <b>8oz SALT AGED FLAT IRON</b> | <b>23.95</b> |

### SHARING CUTS

Served with two sauces of your choice

|                                       |               |
|---------------------------------------|---------------|
| <b>1kg SALT AGED TOMAHAWK</b>         | <b>84.00</b>  |
| <b>600g CHATEAUBRIAND</b>             | <b>88.00</b>  |
| <b>1.2kg SALT AGED PORTERHOUSE</b>    | <b>100.00</b> |
| <b>6 BONE RACK OF NIDDERDALE LAMB</b> | <b>78.00</b>  |

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

### FISH

|                                         |              |
|-----------------------------------------|--------------|
| <b>6oz YELLOWFIN TUNA STEAK</b>         | <b>28.95</b> |
| <b>6oz SCOTTISH SALMON STEAK</b>        | <b>23.95</b> |
| <b>600g NATIVE LOBSTER sf</b>           | <b>60.00</b> |
| <b>FISH OF THE DAY</b>                  |              |
| <i>Ask your server for more details</i> |              |

## SALAD

|                                                                                                                                                                                                                                 |                                                                                                                                                       |
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| <b>TORCHED BURRATA v</b> 14.95<br><i>Tartare of confit &amp; sundried tomato, marinated cherry tomatoes, basil, herb croutons, shallot &amp; citrus dressing</i>                                                                | <b>GRILLED CHICKEN CAESAR</b> 14.95<br><i>Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, roasted cherry tomatoes, classic dressing</i> |
| <b>SUPER FOOD SALAD ve</b> 14.95<br><i>Quinoa &amp; buckwheat, sauerkraut, garlic &amp; hemp seed roast sweet potato, heritage beetroot, spinach, edamame &amp; broccoli rav, lemon chicory, avocado purée, citrus dressing</i> | <b>TUNA NICOISE SALAD</b> 28.95<br><i>Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olives, citrus dressing</i>                 |

### ADD 5.00

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

## DESSERTS

|                                                                 |                                                                                                |                                                     |
|-----------------------------------------------------------------|------------------------------------------------------------------------------------------------|-----------------------------------------------------|
| <b>VANILLA CREME BRULEE v</b> 8.95<br><i>Madagascan vanilla</i> | <b>ICE CREAM &amp; SORBET v/ve</b> 7.50<br><i>Please ask your server for today's selection</i> | <b>CHEESEBOARD v/n</b> 12.00/18.00<br><i>3 or 6</i> |
|-----------------------------------------------------------------|------------------------------------------------------------------------------------------------|-----------------------------------------------------|

## SIDES

|                                                                        |                                                                                        |
|------------------------------------------------------------------------|----------------------------------------------------------------------------------------|
| <b>CHIPS OR FRIES ve</b> 5.20<br><i>Rosemary sea salt</i>              | <b>ROCKET SALAD v</b> 4.95<br><i>Cherry tomatoes, aged Parmesan, balsamic dressing</i> |
| <b>CHARRED TENDER STEM BROCCOLI v</b> 5.95<br><i>Chili, ginger</i>     | <b>SAUTÉED FOREST MUSHROOMS v</b> 5.20<br><i>Spinach, garlic &amp; herb butter</i>     |
| <b>CHARCOAL HISPI CABBAGE</b> 5.20<br><i>Smoked bacon, beef smaltz</i> | <b>NEW POTATOES v</b> 5.95<br><i>Garlic &amp; herb butter, parsley</i>                 |

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