

EARLY EVENING MENU

AVAILABLE MONDAY – SATURDAY 5PM - 7PM
3 COURSE PLUS ½ BOTTLE OF HOUSE WINE 38.00

STARTERS

LOCH DUART SALMON

Torched fillet, potato ravigote, Tokyo turnip, puffed rice, buttermilk dressing

ROAST HERITAGE BEETROOTS VE

Boltardy beetroot tartare, pickled golden beets, goats cheese puff, romesco sauce

GRAIN FED CHICKEN PRESSE

Layered breast & thigh, chicken liver pate, pickled girolles, french onion puree, sourdough

HERITAGE TOMATO BRUSCHETTA VE

6 day fermented sourdough, shallots, citrus & basil dressing

FRENCH ONION SOUP

Snowball onions, cheddar croute

KING SCALLOPS SF

(6.50 Supplement)
Salt baked Jersey royals, pickled granny smith, spring pea veloute

MAINS

DUO OF HEREFORD PORK

Braised belly, stuffed loin, haggis puff, garlic pomme puree, roast pak choi, chermoula

YORKSHIRE GRAIN FED CHICKEN

Roast breast, mini pot pie, smoked potato galette, sautéed forest mushrooms, tarragon jus

FISH & CHIPS

Haddock fillet, triple cooked chips, crushed peas, tartar sauce, charred lemon

ATLANTIC STONE BASS SF

Roast chicken butter sauce, garlic roasted razor clams, charred brassicas, courgette blossom, taramasalata

GRILL

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

ADD SAUCE 3.50

Peppercorn, bearnaise, Yorkshire blue cheese, chimichurri, anchovy butter, red wine jus, salsa verde, garlic butter, cafe de Paris

FLAT IRON STEAK 8oz

(4.50 Supplement)

FILLET STEAK 8oz

(18.00 Supplement)

BEEF BURGER

Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, frizzle

YELLOWFIN TUNA STEAK 6oz

(15.00 Supplement)

SCOTTISH SALMON STEAK 6oz

SALADS & PASTA

SUPER FOOD SALAD VE

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

TORCHED BURRATA V

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

GRILLED CHICKEN CAESAR

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

LINGUINE PISTOU V

Goats cheese, basil, heritage courgette aged parmesan

PAPPARDELLE POMODORO V

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

RISOTTO MILANESE V

Acquerello rice, saffron, Amalfi lemon gremolata

ADD

4.50

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

SIDES

4.50

GARLIC MASHED POTATOES V

Confit garlic

HOUSE SALAD V

Buttermilk dressing

TRIPLE COOKED CHIPS VE

Rosemary sea salt

GARLIC GREENS V

Garlic butter, citrus crumb

SAUTÉED FOREST MUSHROOMS V

Spinach, garlic butter

ROCKET SALAD V

Cherry tomatoes, aged parmesan, balsamic dressing

DESSERTS

STICKY TOFFEE PUDDING V

Salted toffee sauce, black treacle ice cream

SUMMER BERRY CHEESECAKE N

Elderflower gel, strawberry glass, raspberry ripple ice cream

VANILLA CRÈME BRÛLÉE V

Madagascan vanilla, shortbread

ICE CREAM & SORBET VE

Three scoops of your choosing, ask your server for today's selection

CHEESE BOARD VE

(£5.00 Supplement)

Please ask your server about today's selection

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