

LUNCH MENU

AVAILABLE MONDAY-SATURDAY 12PM-5PM

1 COURSE 13.95 | 2 COURSE 20.95 | 3 COURSE 27.95

STARTERS

LOCH DUART SALMON

Kiln smoked, horseradish cream, potato Olivier, compressed cucumber

BAKED HERITAGE BEETROOT v/n

Charred endive, romesco, Yorkshire blue fritter

CHICKEN LIVER PARFAIT

Apricot marmalade, house pickles, chicken pillow, sourdough

BRUSCHETTA ve

6 day fermented sourdough, shallots, citrus & basil dressing

FRENCH ONION SOUP

Snowball onions, cheddar croute

SCOTTISH KING SCALLOPS SF

Heritage tomatoes, goats curd, tomato sambal, basil oil
(7.00 Supplement)

MAINS

BEEF BURGER & FRIES

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

PORK BELLY

Confit belly, smoked apple puree, roast spring cabbage, jamon croquette

FISH & CHIPS

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

CHICKEN SCHNITZEL

Sautéed green beans, garlic mash, mustard & chipotle sauce

TOMATO & MOZZARELLA PIZZA

Shallots, oregano

EXTRA TOPPINGS

2.00

SUNDRIED TOMATOES
ROCKET
PEPPERS
MUSHROOMS
BLACK OLIVES

3.00

CHICKEN BREAST
PARMA HAM
ANCHOVIES
TIGER PRAWNS
PEPPERONI

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
CHIMICHURRI
SALSA VERDE

YORKSHIRE BLUE CHEESE
CAFE DE PARIS
GARLIC & HERB BUTTER

BERNAISE
RED WINE JUS

8oz FLAT IRON STEAK
(5.00 Supplement)

8oz FILLET STEAK
(22.00 Supplement)

8oz RIBEYE STEAK
(18.00 Supplement)

6oz YELLOWFIN TUNA STEAK
(15.00 Supplement)

6oz SCOTTISH SALMON STEAK
(6.00 Supplement)

SALADS & PASTA

SUPER FOOD SALAD ve

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

PEA & MINT RISOTTO v

Arborio rice, spring peas, salsa verde, aged parmesan

CHICKEN CAESAR

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

PAPPARDELLE POMODORO v

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

ADD 5.00

CHICKEN BREAST
SEARED SALMON
AGED PARMA HAM

TIGER PRAWNS
GRILLED HALLOUMI
CANTABRIAN ANCHOVIES

SIDES

4.50

GARLIC MASHED POTATOES v
Confit garlic

HOUSE SALAD v
Buttermilk dressing

CHIPS OR FRIES ve
Rosemary sea salt

CHARRED TENDER STEM BROCCOLI v
Chili, ginger

SAUTEED FOREST MUSHROOMS v
Spinach, garlic & herb butter

ROCKET SALAD v
Cherry tomatoes, aged Parmesan, balsamic dressing

DESSERT

DARK CHOCOLATE BROWNIE v
Toffee popcorn, dulce de leche, salted caramel ice cream

TROPICAL CHEESECAKE
Tropical fruit compote, coconut sponge, granola, pineapple tuille, mango & passion fruit sorbet

ICE CREAM/SORBET v/ve
Please ask your server for today's selection

VANILLA CREME BRULEE v
Madagascan vanilla, shortbread

CHEESEBOARD v/n
Please ask your server for today's selection
(£5.00 Supplement)