

EARLY EVENING MENU

AVAILABLE MONDAY-SATURDAY 5PM-7PM

3 COURSE PLUS ½ BOTTLE OF WINE OR DRINK OF CHOICE 38.00

Ask your server about upgrading your wine



STARTERS

LOCH DUART SALMON

Kiln smoked, horseradish cream, potato Olivier, compressed cucumber

BAKED HERITAGE BEETROOTS v/n

Charred endive, romesco, Yorkshire blue fritter

CHICKEN & HAM PRESSE

Pea crisp, mustard puree, house pickles, sourdough

HERITAGE TOMATO BRUSCHETTA vE

6 day fermented sourdough, shallots, citrus & basil dressing

FRENCH ONION SOUP

Snowball onions, cheddar croute

SCOTTISH KING SCALLOPS sf

White bean cassoulet, sweetcorn, chorizo (7.00 supplement)

MAINS

PORK BELLY

Confit Belly, roast squash duchess, jamon croquette, salsify, sage

YORKSHIRE GRAIN FED CHICKEN

Caramelised onion soubise, mini pot pie, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise

FISH & CHIPS

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

COD LOIN sf

Smoked mussels, sugarloaf cabbage, miso, roast chicken jus

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

RED WINE JUS

CHIMICHURRI

GARLIC & HERB BUTTER

YORKSHIRE BLUE CHEESE

SALSA VERDE

CAFE DE PARIS

FLAT IRON STEAK 8oz

(5.00 supplement)

RIBEYE STEAK 8oz

(18.00 supplement)

FILLET STEAK 8oz

(22.00 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 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 son marzano tomato ragu, basil, confit garlic, aged parmesan

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

SAUTÉED FOREST MUSHROOMS v

Spinach, garlic & herb butter

ROCKET SALAD v

Cherry tomatoes, aged parmesan, balsamic dressing

ADD 5.00

CHICKEN BREAST

SEARED SALMON

AGED PARMA HAM

TIGER PRAWNS

GRILLED HALLOUMI

CANTABRIAN ANCHOVIES

DESSERTS

PLUM & VANILLA CHEESECAKE

Vanilla diplomat, poached plum, bourbon vanilla ice cream

STICKY TOFFEE PUDDING v

Salted toffee sauce, bourbon vanilla ice cream

VANILLA CRÈME BRÛLÉE v

Madagascan vanilla, shortbread

ICE CREAM & SORBET v/vE

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

CHEESE BOARD v/n

Please ask your server for today's selection (5.00 Supplement)

ADD A DESSERT COCKTAIL 9.50

Tiramisu Martini

Peanut Butter Old Fashioned

Whitehall Sprezzie

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