

## HOUSE MADE BREADS

**ROAST GARLIC & ROSEMARY FOCACCIA v** 6.95  
Sea salt, black garlic, olive oil & balsamic glaze

**GARLIC BREAD v** 7.95  
Choice of San Marzano tomato or mozzarella

**HUMMUS n/ve** 8.95  
Flatbread, toasted sesame seeds, olive oil

**HERITAGE TOMATO BRUSCHETTA ve** 7.95  
6 day fermented sourdough, shallots, citrus & basil dressing

## STARTERS

**SCOTTISH KING SCALLOPS sf** 15.95  
Cauliflower puree, black pudding croquette, compressed endive

**CRISPY KING PRAWNS sf** 11.95  
Charred lime & La-Yu kewpie

**SCOTTISH SMOKED SALMON** 12.95  
Torched fillet, potato ravigote, Tokyo turnip, puffed rice, buttermilk dressing

**HERITAGE BEETROOTS v/n** 8.95  
Boltardy beetroot tartare, pickled golden beets, goats cheese puff, romesco sauce

**FRENCH ONION SOUP** 8.95  
Snowball onions, cheddar croute

**GRAIN FED CHICKEN PRESSE** 13.95  
Layered breast & thigh, chicken liver pate, pickled grolles, French onion puree, sourdough

## SMALL PLATES

**CHAMP CROQUETTES** 8.95  
Yukon potato, leek & reblochon, black caviar, truffle aioli

**BUTTERMILK FRIED CHICKEN** 8.95  
Asian BBQ sauce or roast garlic & parmesan

**SALT & PEPPER SCOTTISH SQUID sf** 11.95  
XO sauce, black garlic mayonnaise

**CRAB ARANCINI KIEV sf** 13.95  
Confit garlic butter, mushroom kewpie, autumn truffle

**BUFFALO TEMPURA CAULIFLOWER v** 8.95  
Buffalo glaze, green onion, ranch dressing

**NOCERELLA OLIVES ve** 4.50  
Lemon, chilli, rosemary

**PADRON PEPPERS v** 7.50  
Smoked sea salt, garlic aioli

## RAW

**OYSTERS sf** 3.50 EACH  
Classic mignonette or Blood orange granita

**LINDISFARNE**  
Briny, buttery, sea breeze notes

**CUMBRAE**  
Salty, meaty, sweet notes

**YELLOW FIN TUNA TARTARE** 16.95  
Avocado, shallots, citrus dressing, rice cracker

**DRY AGED BEEF CARPACCIO** 14.95  
Cornichons, anchovy chimichuri, black garlic aioli, smoked salt

## SALADS

**SUPER FOOD SALAD ve** 14.95  
Quinoa & buckwheat, sauerkraut, hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado purée, citrus dressing

**CHICKEN CAESAR** 14.95  
Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

**TORCHED v/n BURRATA** 14.95  
Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb focaccia croutons, roasted pistachio, shallot & citrus dressing

**TUNA NICOISE SALAD** 24.95  
Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olive, citrus dressing

**ADD 4.50 GRILLED CHICKEN BREAST, TIGER PRAWNS, SEARED SALMON, GRILLED HALLOUMI, AGED PARMA HAM, CANTABRIAN ANCHOVIES**

## GRILL

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

### MEAT

**10oz SALT AGED FILLET** 38.00  
**10oz SALT AGED SIRLOIN** 32.95  
**10oz SALT AGED RIBEYE** 34.95  
**8oz SALT AGED FLAT IRON** 22.95  
**6oz BEEF BURGER** 18.95  
**HALF ROASTED CHICKEN** 24.95  
Ask your server for today's glaze

### SHARING CUTS

Served with two sauces of your choice

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

### FISH

**6oz YELLOWFIN TUNA STEAK** 28.95  
**6oz SCOTTISH SALMON STEAK** 22.95  
**600g NATIVE LOBSTER sf** 60.00  
**FISH OF THE DAY**  
Ask your server for more details

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

## PIZZA

**TORCHED BURATTA n** 16.00  
White base, aged parma ham, roasted pistachio, dressed rocket, olive oil

**PEPPERONI** 15.00  
Pepperoni, black olive, jalapeño, snowball onion, pizzaio/a sauce, mozzarella cheese

**TIGER PRAWN sf** 16.00  
Spoon spinach, mozzarella cheese, toasted sesame, La-Yu chilli

**GOATS CHEESE v** 14.00  
Piquillo peppers, black truffle, spoon spinach, mozzarella cheese, basil pistou

## PASTA

**LINGUINE PISTOU v** 14.20  
Goats cheese, basil, heritage courgette, aged parmesan

**PAPPARDELLE POMODORO v** 14.20  
Slow roasted son marzano tomato ragu, basil, confit garlic, aged parmesan

**RISOTTO MILANESE v** 14.20  
Acquerello rice, saffron, Amalfi lemon gremolata

**SEAFOOD LINGUINE sf** 20.95  
Scottish squid, mussels, surf dams, king scallop, crevettes, white wine, tomato, garlic, chilli

**BLACK TRUFFLE GNOCCHI v** 14.95  
Wild forest mushrooms, spoon spinach, chives

## MAINS

**DENBY DALE LAMB CHOP** 28.95  
Garlic pomme puree, sautéed golden chanterelles, pea & spoon spinach fricasse, sauce bordelaise, onion oil

**DUO OF CHESTER PORK** 24.95  
Brasied belly, rolled loin, black pudding fritter, sautéed green beans, roast butternut duchess

**YORKSHIRE GRAIN FED CHICKEN** 23.95  
Caramelised onion soubise, mini pot pie, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise

**NORTH ATLANTIC HALIBUT** 28.95  
Butterbean & aubergine caponata, agrodolce crust, crispy kale

**STUFFED WILD SEABASS sf** 24.95  
Prawn & scallop mousse, artichoke barigoule, crispy chicken skin, charred green onion, chicken butter sauce

**VENISON WELLINGTON** 26.95  
Sunchoke puree, roast heritage carrot, tokyo turnip, venison a la royale

## SIDES

**CHIPS OR FRIES ve** 4.95  
Rosemary sea salt

**GRATIN POTATOES v** 5.25  
Parmesan, black truffle, chive

**ROCKET SALAD v** 4.95  
Cherry tomatoes, aged parmesan, balsamic dressing

**HOUSE SALAD v** 4.95  
Buttermilk dressing

**SPINACH ROCKEFELLER v** 5.25  
Pernod, aged parmesan

**GARLIC MASHED POTATOES v** 4.95  
Confit garlic

**CHARCOAL HISPI CABBAGE** 4.95  
Smoked bacon, beef schmaltz

**GARLIC GREENS v** 5.25  
Garlic butter, citrus crumb

**SAUTÉED FOREST MUSHROOMS v** 4.95  
Spinach, garlic butter

## ADD

**4.50**

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

# WINE LIST

## WHITE

	175ml	250ml	bottle	
FRANCE	PETIT BALLON, BLANC VE COLOMBARD /UGNI BLANC <i>Dry, zesty, citrusy, vibrant</i>	7.60	8.90	24.95
	LES GRENADIERS VE CHARDONNAY <i>Stone fruits, vanilla, ripe</i>	8.40	11.00	31.45
	PICPOUL DE PINET, DOMAINE LANGARAN VE PICPOUL <i>Zesty, mineral, vibrant</i>			32.95
	PETIT CHABLIS, DOMAINE MILLET CHARDONNAY   BURGUNDY <i>Light honey, creamy, classic</i>			49.95
	SANCERRE, DOMAINE LA GRANDE MAISON VE SAUVIGNON BLANC   LOIRE VALLEY <i>Elegant, crisp, aromatic</i>			51.95
	POUILLY-FUISSIE DOMAINE CARRETTE CHARDONNAY   BURGUNDY <i>Ripe, mineral, fresh</i>			52.45
ITALY	MACON-VERZE, DOMAINE LEFLAIVE VE CHARDONNAY   BURGUNDY <i>Zesty, mineral, creamy, rich</i>			65.45
	MONTEVENTO DOC VE PINOT GRIGIO <i>Refreshing, light, easy drinking</i>	7.90	10.50	28.45
	INCANTESIMO FALANGHINA <i>Silky, peach, yellow plum</i>			35.95
	GAVI DI GAVI FRATELLI VE CORTESE <i>Ripe pears, delicate, white flowers</i>	11.30	14.00	38.00
	LA TUNELLA FRIULANO <i>Pear, wildflowers, delicate almond</i>			46.95
	PAZO LA MAZA VE ALBARINO <i>Thirst quenching, zesty, botanical</i>			41.95
SPAIN	RIOJA BLANCO, BELEZOS VE VIURA <i>Oak aged, creamy, aromatic</i>			38.45
	NELSON ESTATE VE SAUVIGNON BLANC   SOUTH AFRICA <i>Refreshing, plums, green spices</i>			36.45
	RHEBOKSKLOOF VE CHENIN BLANC   SOUTH AFRICA <i>Rich, tropical, mouthwatering</i>			35.45
	PICHIKURA VE SAUVIGNON BLANC   CHILE <i>Aromatic, tropical fruits, refreshing</i>	7.70	10.00	26.95
	ANA VE SAUVIGNON BLANC   NEW ZEALAND <i>Gooseberry, grassy, fresh</i>	11.50	14.20	37.95
	ADAM WHO?, EDEN VALLEY V RIESLING   AUSTRALIA <i>Aromatic, white peach, citrus blossom</i>			41.45
NEW WORLD	BAKESTONE CELLARS VE CHARDONNAY   UNITED STATES <i>Rich, buttery, honeysuckle</i>			63.45

## SPARKLING

	125ml	bottle
CHAMPAGNE, DELAMOTTE CHARDONNAY/PINOT NOIR   FRANCE <i>Fresh, rich fruit, floral</i>	12.50	59.95 magnum 120.00
POL ROGER NV VE PINOT NOIR/MEUNIER/CHARDONNAY   FRANCE <i>Rich, green apple, brioche</i>		78.00
LAURENT-PERRIER ROSE NV VE PINOT NOIR   FRANCE <i>Strawberry, citrus, brioche</i>		135.00
KRUG GRAND CUVÉE NV VE CHARDONNAY/PINOT NOIR   FRANCE <i>Brioche, minerality, orchard fruit</i>		320.00
PROSECCO SYLVOZ, LE COL TURE BRUT NV VE GLERA   ITALY <i>Delicate, ripe fruit, white flower</i>	8.50	38.00
CAVA, JOAN SARDA RESERVA VE MACABEO BLEND   SPAIN <i>Orchard fruit, almond, brioche</i>		42.00
SPUMANTE ROSE CECILIA BERETTA VE GLERA/RABOSO   ITALY <i>Red fruits, sherbet, cream</i>		35.95

## RED

	175ml	250ml	bottle	
FRANCE	PETIT BALLON, ROUGE VE GRENACHE/SYRAH <i>Medium bodied, approachable, velvety tannins</i>	7.60	8.90	24.95
	DOMAINE DE SAISSAC VE CABERNET SAUVIGNON <i>Cassis, cedar, supple</i>	8.40	11.00	30.45
	LA MUSE DE CABESTANY VE PINOT NOIR <i>Fresh, juicy, perfumed</i>	9.80	12.50	33.95
	FLEURIE DOMAINE LATHUILIERE GRAVALLON VE GAMAY <i>Pure, juicy, cherry</i>			43.45
	COTES-DU-RHONE, V.GONNET VE GRENACHE BLEND <i>Dark fruit, liquorice, fresh acidity</i>			38.45
	CH. LA GRAVE A POMEROL MERLOT BLEND   BORDEAUX <i>Full, plump red fruits, elegant</i>			85.45
ITALY	CH. LA COUROLLE, ST-EMILLION MERLOT/CABERNET SAUVIGNON   BORDEAUX <i>Classic, earthy, mineral</i>			47.45
	SORAIE, CECILIA BERETTA CORVINA BLEND <i>Velvety, chocolatey, baby amarone</i>			39.45
	CHIANTI CLASSICO, VIGNAMAGGIO VE SANGIOVESE <i>Fruity, traditional, fine tannins</i>			49.45
	MUCCHIETTO VE PRIMITIVO <i>Silky, black cherry, balsamic notes</i>	11.30	14.00	38.00
	BRUNELLO DI MONTALCINO, RIDOLFI V SANGIOVESE <i>Delicate, red fruit, spice</i>			98.45
	VALPOLICELLA RIPASSO SUPERIORE, CECILIA BERETTA CORVINA BLEND <i>Rich, deep, wild cherries</i>			42.45
SPAIN	RIOJA CRIANZA, TEMPERA VE TEMPRANILLO BLEND <i>Rich, plum, fresh, ripe</i>			37.45
	PICHIKURA VE MERLOT   CHILE <i>Dark fruit, fresh, ripe</i>	7.70	10.00	26.95
	CHAMUYO ESTATE VE MALBEC   MENDOZA <i>Vibrant, red cherries, soft tannins</i>	9.80	12.00	34.50
	MARCHIORI & BARRAUD VE MALBEC   MENDOZA <i>Blueberries, ripe tannins, fresh</i>			42.45
	FAMILY BLEND RED, JOOSTENBERG ESTATE VE SYRAH BLEND   SOUTH AFRICA <i>Juicy, black cherry, fennel</i>			43.95
	ERADUS ESTATE VE PINOT NOIR   NEW ZEALAND <i>Dark berries, earthy, savoury</i>			49.95
NEW WORLD	DOUBLE TROUBLE, BAROSSA BOY VE SHIRAZ/CABERNET SAUVIGNON   AUSTRALIA <i>Dark chocolate, toasty oak, raspberry</i>			60.45
	THE SOUTHERLY VE SHIRAZ   AUSTRALIA <i>Dark chocolate, black plums, mocha</i>			38.45
	NAOUSSA JEUNES VIGNES, THYMIPOULOS XINOMAVRO   GREECE <i>Juicy, red fruits, herbaceous</i>			45.45
	CHATEAU MUSAR CABERNET SAUVIGNON BLEND   LEBANON <i>Dense, black fruit, spice</i>			92.45

## ROSÉ

	175ml	250ml	bottle
PETIT BALLON ROSÉ VE CABERNET SAUVIGNON BLEND   FRANCE <i>Dry, fresh, juicy, red fruit</i>	7.60	8.90	24.95
LA SOURCE GABRIEL PROVENCE GRENACHE/CINSAULT/SYRAH   FRANCE <i>Delicate, floral, stone fruit</i>	11.80	15.00	41.95
MONTEVENTO VE PINOT GRIGIO   ITALY <i>Apricot, fresh fruits, delicate</i>	7.90	10.50	28.45

## SWEET

	125ml	bottle
NOANS, LA TUNELLA VE RIESLING/SAUVIGNON/TRAMINER   ITALY <i>Candied orange, aromatic, fresh</i>	14.50	55.45