

EARLY EVENING MENU

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

Ask your server about upgrading your wine

STARTERS

SCOTTISH SMOKED SALMON

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

ROAST HERITAGE BEETROOTS v/n

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

Cauliflower puree, black pudding croquette, compressed endive (6.50 supplement)

MAINS

DUO OF CHESTER PORK

Brasied belly, rolled loin, black pudding fritter, sautéed green beans, roast butternut duchess

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

NORTH ATLANTIC HALIBUT

Butterbean & aubergine caponata, agrodolce crust, crispy kale

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	SALSA ROSSA	YORKSHIRE BLUE CHEESE
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 purée, citrus dressing

RISOTTO MILANESE v

Acquerello rice, saffron, Amalfi lemon gremolata

GRILLED 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

GARLIC GREENS v
Garlic butter, citrus crumb

SAUTÉED FOREST MUSHROOMS v
Spinach, garlic butter

ROCKET SALAD v
Cherry tomatoes, aged parmesan, balsamic dressing

ADD 4.50

CHICKEN BREAST
SEARED SALMON
AGED PARMA HAM

TIGER PRAWNS
GRILLED HALLOUMI
CANTABRIAN ANCHOVIES

DESSERTS

TROPICAL CHEESECAKE v

Tropical jelly, mango & passionfruit sorbet

STICKY TOFFEE PUDDING v

Salted toffee sauce, black treacle 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 7.50

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