

GLUTEN FREE MENU

STARTERS

GLUTEN FREE BREAD v 6.95 <i>Confit garlic, olive oil, aged balsamic</i>	HERITAGE TOMATO BRUSCHETTA v 7.95 <i>Gluten free bread, shallots, citrus & basil dressing</i>	SCOTTISH KING SCALLOPS SF 15.95 <i>Kombu baked celeriac, wagyu black pudding, tomato ponzu, Waldorf salad leaves</i>
NOCELLARA OLIVES VE 4.50 <i>Lemon, chilli, rosemary</i>	SAUTÉED KING PRAWNS SF 10.95 <i>Charred lime & La-Yu kewpie</i>	FRENCH ONION SOUP 8.95 <i>Snowball onions, gluten free cheddar croute</i>
LINDISFARNE OR CUMBRAE OYSTERS SF EACH 3.50 <i>Mignonette</i>	DUCK DUCK GOOSE 13.95 <i>Duck rillettes, pressed duck torchon, goose liver pate, house pickles, sancho peppercorn & blood orange marmalade, gluten free bread</i>	SCOTTISH SMOKED SALMON 12.95 <i>Charcoal kiln smoked, potato gribiche, pickled radish, bee bread crisp, scorched lime dressing</i>
BUTTERMILK FRIED CHICKEN 8.95 <i>Choice of Asian BBQ sauce or jalapeno hot honey</i>		

MAINS

DUO OF CHESTER WHITE PORK 24.95 <i>Roast belly, glazed cheek, wagyu black pudding, charred roast garlic pak choi, sweet potato duchess, green pepper sauce</i>	NORTH SEA COD SF 24.95 <i>Chorizo, clam & butterbean cassoulet, crispy seaweed</i>	BLACK TRUFFLE PASTA v 14.95 <i>Wild forest mushrooms, spoon spinach, chives</i>
WILD ATLANTIC HALIBUT 25.95 <i>Spinach risotto, buttermilk fried chicken oyster, sauteed rainbow kale, Thai yellow curry</i>	SAUTE CHICKEN 'MARENGO' SF 23.95 <i>Hasselback shmaltz potato, lobster toast, fried quail egg, black truffle, spinach & celeriac puree, marengo jus</i>	PENNE PISTOU N 15.95 <i>Goats cheese, basil, baby heritage courgette, aged parmesan</i>
		SEAFOOD RISOTTO SF 19.95 <i>Prawns, mussels, scallop, squid, clams, white wine, tomato, garlic, chilli</i>

GRILL

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

STEAK

10oz SALT AGED FILLET	36.00
10 oz SALT AGED SIRLOIN	32.95
10oz SALT AGED RIBEYE	34.95
10oz SALT AGED FLAT IRON	21.95

SHARING CUTS

Served with two sauces of your choice

1KG SALT AGED TOMAHAWK	75.00
600G CHATEAUBRIAND	85.00
1.2KG SALT AGED PORTERHOUSE	100.00
6 BONE RACK OF NIDDERDALE LAMB	62.00

FISH

6oz YELLOWFIN TUNA STEAK	28.95
6oz SCOTTISH SALMON STEAK	21.95
600g NATIVE LOBSTER SF	50.00
FISH OF THE DAY	Ask your server for more details

ADD SAUCE 3.50: PEPPERCORN, BEARNAISE, YORKSHIRE BLUE CHEESE, CHIMICHURRI, ANCHOVY BUTTER, RED WINE JUS, SALSA VERDE, CAFE DE PARIS

SALADS

TORCHED BURRATA v 13.95 <i>Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb croutons, shallot & citrus dressing</i>	GRILLED CHICKEN CAESAR 13.95 <i>Crisp gem leaves, aged parmesan, roasted cherry tomatoes, classic dressing</i>
SUPER FOOD SALAD VE 13.95 <i>Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado, citrus dressing</i>	TUNA NICOISE SALAD 21.95 <i>Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olives, citrus dressing</i>
	ADD 4.50: GRILLED CHICKEN BREAST GRILLED TIGER PRAWNS PAN SEARED SALMON GRILLED HALLOUMI AGED PARMA HAM CANTABRIA ANCHOVIES

DESSERTS

VANILLA CRÈME BRÛLÉE v 8.95 <i>Madagascan vanilla</i>	ICE CREAM & SORBET v/VE 6.50 <i>Please ask your server for today's selection</i>
BANOFFEE RICE PUDDING VE 8.95 <i>Caramel rice pudding, torched banana, vanilla ice cream</i>	CHEESEBOARD v/N 12.00/18.00 3 OR 6

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