

## SHARERS

<b>ROSEMARY SOURDOUGH FOCACCIA</b> <sup>VE</sup> <i>Olive oil, aged balsamic</i>	4.00
<b>CHARCUTERIE BOARD</b> <i>Please ask your server for todays selection</i>	12.00
<b>OLIVES</b> <sup>VE</sup>	4.00
<b>HUMMUS</b> <sup>VE</sup> <i>Coriander, sesame flatbread</i>	6.70
<b>PADRON PEPPERS</b> <sup>V</sup> <i>Black garlic aioli, fried or tempura</i>	7.50
<b>OYSTERS</b>   6 OR 12 <i>Mignonette</i>	14.00 / 24.00
<b>BONELESS CHICKEN WINGS</b>   6 OR 12 <i>Honey &amp; orange or BBQ</i>	7.00 / 12.00
<b>TOMATO TARTARE</b> <sup>VE</sup>   3 OR 6 <i>Shallot, sherry vinegar, parsley</i>	6.00 / 9.00
<b>PANKO KING PRAWNS</b>   5 OR 10 <i>Jalapeno mayo</i>	8.00 / 14.00
<b>TRUFFLE POTATO CROQUETTES</b>   3 OR 6 <i>Quail egg, caviar</i>	8.00 / 14.00
<b>TOMATO GARLIC BREAD</b> <sup>VE</sup>	5.50
<b>MOZZARELLA GARLIC BREAD</b> <sup>V</sup>	6.50

## STARTERS

<b>CHICKEN LIVER PARFAIT</b> <i>Red onion &amp; orange compote, bacon crumb, sourdough toast</i>	8.00
<b>KING SCALLOPS</b> <i>Chorizo &amp; lime puff, butternut squash &amp; saffron puree, pickled pear, tarragon oil</i>	13.00
<b>CARPACCIO OF BEEF</b> <sup>N</sup> <i>Bone marrow &amp; rocket pesto, Yorkshire blue cheese, candied walnut, chicory leaves</i>	12.00
<b>FRENCH ONION SOUP</b> <i>Cheddar croute, poached hens egg</i>	8.00
<b>MASONS GIN SALMON</b> <i>Goats cheese mousse, beetroot, orange &amp; pink peppercorn dressing</i>	9.50

## PASTA

<b>THYME &amp; TRUFFLE GNOCCHI</b> <sup>V</sup> <i>Wild mushroom, spinach, grana padano   Add Chicken £3.50</i>	14.00
<b>KING PRAWN PAPPARDELLE</b> <i>Tomato, chilli, basil, mascarpone</i>	15.00
<b>ROAST PUMPKIN &amp; SAGE ORZO</b> <sup>V/N</sup> <i>Wild mushroom, tempura mushroom, chestnut crumb</i>	14.50
<b>SHELLFISH LINGUINE</b> <i>Prawns, mussels, scallops, squid, white wine, tomato, chilli</i>	16.50

## PIZZA

<b>COPPA HAM</b> <sup>N</sup> <i>Buratta cheese, marinated artichokes, pistachio crumb, rocket leaves</i>	14.00
<b>SEARED TUNA</b> <i>Black olives, red onion, mozzarella, green chilli</i>	16.00
<b>EGGS FLORENTINE</b> <sup>V</sup> <i>Spinach, truffled mushrooms, grana padano</i>	12.00
<b>SPICY PEPPERONI</b> <i>Black olives, jalapenos, red onion</i>	14.00
<b>CHICKEN &amp; GOATS CHEESE</b> <sup>N</sup> <i>Piquillo peppers, caramelised onion, basil pesto</i>	14.00

## MAINS

<b>ROAST CORN FED CHICKEN</b> <i>Pancetta rosti, porcini mushroom, buttered spinach, cherry tomato, tarragon &amp; truffle jus</i>	18.00
<b>TORCHED SALMON FILLET</b> <i>Leek &amp; potato mash, moules mariniere &amp; caper sauce, mussel scampi, roast leek &amp; celeriac</i>	20.00
<b>PAN FRIED HALIBUT</b> <sup>N</sup> <i>Hazelnut &amp; red pepper crust, butter bean &amp; olive cassoulet, crab &amp; chilli fritter</i>	24.50
<b>CRISPY BELLY PORK</b> <i>Rioja braised pig head croquette, rainbow chard, whipped parsnip, honey glazed baby parsnip, apple &amp; cider vinegar buerre blanc</i>	21.00
<b>MISO ROASTED CAULIFLOWER</b> <sup>VE / N</sup> <i>Thai curried couscous, cashew &amp; smoked tofu croquette, baby bok choy, sesame oil</i>	16.50

## GRILL

all served with chips

<b>FLAT IRON</b> 8oz	19.50	.....
<b>FILLET</b> 8oz	32.50	ADD A SAUCE FOR £2.00
<b>SIRLOIN</b> 8oz	28.50	<b>GREEN PEPPERCORN, BEARNAISE, YORKSHIRE BLUE CHEESE, RED WINE JUS, SALSA VERDE</b> <sup>VE</sup>
<b>RIBEYE</b> 8oz	28.50	.....
<b>CHEESEBURGER</b> 8oz	13.00	.....
<b>TUNA STEAK</b> 6oz	24.00	.....

## SHARING CUTS

all served with chips & choice of sauce

<b>CHATEAUBRIAND</b> 600g	72.00
<b>COTE DE BOEUF</b> 1KG	68.00

## SALAD

<b>YORKSHIRE TOMATO &amp; MOZZARELLA</b> <sup>N</sup> <i>Basil pesto, red onion, rocket, Serrano ham</i>	12.50
<b>SUPER FOOD SALAD</b> <i>Giant couscous, beetroot, broccoli, avocado, tomato, toasted seeds   Add Chicken   Salmon   Halloumi   Tofu croquette £3.50</i>	12.50
<b>CHICKEN CAESAR</b> <i>Chicken breast, sundried tomato, romaine lettuce, classic dressing, grana padano, garlic croute   Add prawn   Anchovies £3.50</i>	12.50

## SIDES

<b>HAND CUT CHIPS</b> <sup>V</sup> <i>Rosemary sea salt</i>	4.00
<b>PARMESAN &amp; TRUFFLE FRIES</b>	5.00
<b>TOMATO, RED ONION &amp; AVOCADO SALAD</b> <sup>VE</sup>	4.00
<b>CHANTONNAY CARROTS</b> <sup>V</sup> <i>Honey &amp; orange glaze, coriander</i>	4.00
<b>ROCKET, GRANA PADANO &amp; PINE NUT SALAD</b> <sup>V/N</sup>	4.50
<b>SEASONAL GREENS</b> <sup>V</sup> <i>Garlic butter</i>	4.00
<b>CHESTNUT MUSHROOMS</b> <sup>V</sup> <i>Tarragon, crispy shallots</i>	4.00
<b>SMOKED CREAMY MASH</b> <sup>V</sup>	4.00
<b>GRILLED AUBERGINE &amp; HALLOUMI</b> <sup>V</sup> <i>Pomegranate molasses</i>	5.00

## SET MENUS

see separate menus

<b>LUNCH MENU</b>	Monday - Saturday 12pm - 5pm	:	<b>EARLY EVENING MENU</b>	Monday - Saturday 5pm - 7pm
1 COURSE	12.50	:	<b>SUNDAY ROAST</b>	Sunday 12pm - 8pm
2 COURSE	17.50	:	16.95	
3 COURSE	22.50	:		

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.

# WINE LIST

## WHITE

175ml 250ml bottle

FRANCE

PETIT BALLON, BLANC VE  
**COLUMBARD / UGNI BLANC**  
*Dry, zesty, citrusy, vibrant*

5.20 7.20 19.50

LES GRENADIERS VE  
**CHARDONNAY**  
*Stone fruits, vanilla, ripe*

6.85 9.50 26.00

PICPOUL DE PINET, DOMAINE LANGARAN VE  
**PICPOUL**  
*Zesty, mineral, vibrant*

28.50

PETIT CHABLIS, DOMAINE MILLET  
**CHARDONNAY**  
*Light honey, creamy, classic*

43.00

SANCERRE, DOMAINE LA GRANDE MAISON VE  
**SAUVIGNON BLANC**  
*Elegant, crisp, aromatic*

45.00

MACON-VERZE, DOMAINE LEFLAIVE BURGANDY VE  
**CHARDONNAY**  
*Zesty, mineral, creamy rich*

59.50

MONTEVENTO DOC VE  
**PINOT GRIGIO**  
*Refreshing, light, easy drinking*

5.50 8.50 23.00

INCANTESIMO  
**FALANGHINA**  
*Silky, peach, yellow plum*

29.50

ITALY

GAVI DI GAVI, FRATELLI VE  
**CORTESE**  
*Ripe pears, delicate, white flowers*

7.50 10.25 29.50

LA TUNELLA  
**FRIULANO**  
*Pear, wild flowers, delicate almond*

40.00

PAZO LA MAZA VE  
**ALBARINO**  
*Thirst quenching, zesty, botanical*

36.00

SPAIN

RIOJA BLANCO BELEZO VE  
**VIURA**  
*Oak aged, creamy, aromatic*

33.00

NELSON ESTATE VE  
**SAUVIGNON BLANC** | SOUTH AFRICA  
*Refreshing, plums, green spices*

30.00

PICHIKURA VE  
**SAUVIGNON BLANC** | CHILE  
*Aromatic, tropical fruits, refreshing*

6.25 8.25 21.75

NEW WORLD

ANA VE  
**SAUVIGNON BLANC** | NEW ZEALAND  
*Gooseberries, grassy, fresh*

8.25 11.50 31.50

HOMER RIESLING, ERADUS ESTATE VE  
**RIESLING** | NEW ZEALAND  
*Off dry, kaffir leaf, green apple*

35.00

BAKESTONE CELLARS VE  
**CHARDONNAY** | UNITED STATES  
*Rich, buttery, honeysuckle*

55.00

## SPARKLING

125ml bottle

CHAMPAGNE, DELAMOTTE  
**CHARDONNAY / PINOT NOIR** | FRANCE  
*Fresh, rich fruit, floral*

8.50 45.50

POL ROGER NON VONTAGE VE  
**PINOT NOIR** | FRANCE  
*Strawberry, citrus, brioche*

65.00

LAURENT-PERRIER ROSE NV VE  
**PINOT NOIR** | FRANCE  
*Strawberry, citrus, brioche*

85.00

DOM PERIGNON 2008 VE  
**CHARDONNAY / PINOT NOIR** | FRANCE  
*Luxurious, legendary, rich*

195.00

PROSECCO, CECILIA BERETTA VE  
**GLERA** | ITALY  
*Green apple, citrus, ripe*

6.85 27.50

AMBRIEL, CLASSIC CUVÉE VE  
**CHARDONNAY / PINOT NOIR / PINOT MEUNIER** | ENGLAND  
*Orchard fruit, toasty, balanced acidity*

45.00

SPUMANTE ROSATO, CECILIA BERETTA VE  
**GLERA / RABOSO** | ITALY  
*Red fruits, sherbet, cream*

27.95

## RED

175ml 250ml bottle

FRANCE

PETIT BALLON, ROUGE VE  
**GRENACHE / SYRAH**  
*Medium bodied, approachable, velvety tannins*

5.20 7.20 19.75

DOMAINE DE SAISSAC VE  
**CABERNET SAUVIGNON**  
*Cassis, cedar, supple*

6.50 8.75 25.00

LA MUSE DE CABESTANY VE  
**PINOT NOIR**  
*Fresh, juicy, perfumed*

7.75 9.75 29.00

CÔTES-DU-RHÔNE, V.GONNET VE  
**GRENACHE / CINSULT / SYRAH / CARIGNAN**  
*Dark fruit, liquorice, fresh acidity*

32.00

CHATEAU LA GRAVE A POMEROL, BORDEAUX  
**MERLOT BLEND**  
*Full, plump red fruits, elegant*

75.00

CH. LA COUROLLE, ST-EMILLION, BORDEAUX  
**MERLOT / CABERNET SAUVIGNON**  
*Classic, earthy, mineral.*

40.00

(BABY AMARONE) SORAIE, CECILIA BERRETTA  
**CORVINA BLEND**  
*Velvety, chocolatey, baby amarone*

33.00

CHIANTI CLASSICO, VIGNAMAGGIO VE  
**SANGIOVESE**  
*Fruity, traditional, fine tannins*

42.50

ITALY

MUCCHIETTO VE  
**PRIMITIVO**  
*Silky, black cherry, balsamic notes*

31.00

BAROLO LA TARTUFAIA, GIULIA NEGRI V  
**NEBBIOLO**  
*Classic, pure, rich*

70.00

VALPOLICELLA RIPASSO SUPERIORE DOC CECILIA BERETTA 2018  
**CORVINA BLEND**  
*Rich, deep, wild cherries*

36.00

SPAIN

RIOJA CRIANZA, TEMPERA VE  
**TEMPRANILLO / GRACIANO / MAZUELO**  
*Rich, plum, ripe tannins, spice*

31.50

PICHIKURA VE  
**MERLOT** | CHILE  
*Dark fruit, fresh, ripe*

5.85 7.85 21.75

CHAMUYO ESTATE VE  
**MALBEC** | ARGENTINA | MENDOZA  
*Silky, fruity, warm spices*

7.20 9.50 27.50

NEW WORLD

BODEGA RUCA MALEN VE  
**MALBEC** | ARGENTINA | MENDOZA  
*Vibrant, red cherries, soft tannins*

36.50

ERADUS ESTATE VE  
**PINOT NOIR** | NEW ZEALAND  
*Dark berries, earthy, savoury*

44.00

DOUBLE TROUBLE, BAROSSA BOY VE  
**SHIRAZ / CABERNET SAUVIGNON** | AUSTRALIA  
*Dark chocolate, toasty oak, raspberry*

53.00

THE SOUTHERLY VE  
**SHIRAZ** | AUSTRALIA  
*Dark chocolate, black plums, mocha*

32.00

## ROSÉ

175ml 250ml bottle

PETIT BALLON, ROSÉ VE  
**CABERNET SAUVIGNON BLEND** | FRANCE  
*Dry, fresh, juicy red fruits*

5.20 7.20 19.75

LA SOURCE GABRIEL PROVENCE VE  
**GRENACHE / CINSULT / SYRAH** | FRANCE  
*Soft, red berries, creamy*

9.50 12.50 34.50

MONTEVENTO VE  
**PINOT GRIGIO** | ITALY  
*Apricot, fresh fruits, delicate*

6.25 8.50 24.00

## SWEET

100ml bottle

NOAN, LA TUNELLA (HALVES) VE  
**RIESLING / SAUVIGNON / TRAMINER** | ITALY  
*Candied orange, aromatic, fresh*

10.00 49.50