

SET MENU 2 THREE COURSES 54.00

CRISPY KING PRAWNS SF

Charred lime & La-Yu kewpie

CHICKEN & HAM PRESSE

Pea crisp, mustard puree, house pickles, sourdough

BAKED HERITAGE BEETROOT V/N

Charred endive, romesco, Yorkshire blue fritter

SCOTTISH KING SCALLOPS SF

White bean cassoulet, sweetcorn, chorizo

SALT AGED FILLET STEAK 8oz

Peppercorn sauce, fries

YORKSHIRE GRAIN FED CHICKEN SF

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

COD LOIN SF

Smoked mussels, sugarloaf cabbage, miso, roast chicken jus

PEA & MINT RISOTTO V

Arborio rice, spring peas, salsa verde, aged parmesan

VANILLA CRÈME BRÛLÉE V

Madagascan vanilla, shortbread

STICKY TOFFEE PUDDING V

Salted toffee sauce, bourbon vanilla ice cream

PLUM & VANILLA CHEESECAKE

Vanilla diplomat, poached plum, bourbon vanilla ice cream

CHEESEBOARD (3) V/N

Ask your server for today's selection

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