

# EARLY EVENING MENU

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

Ask your server about upgrading your wine

## STARTERS

### LOCH DUART SALMON

Kiln smoked, horseradish cream, potato Olivier, compressed cucumber

### BAKED HERITAGE BEETROOTS v/n

Charred endive, romesco, Yorkshire blue fritter

### CHICKEN & HAM PRESSE

Pea crisp, mustard puree, house pickles, sourdough

### HERITAGE TOMATO BRUSCHETTA ve

6 day fermented sourdough, shallots, citrus & basil dressing

### FRENCH ONION SOUP

Snowball onions, cheddar croute

### SCOTTISH KING SCALLOPS sf

Heritage tomatoes, goats curd, tomato sambal, basil oil (7.00 supplement)

## MAINS

### DUO OF WEST MOOR PORK

Confit belly, stuffed loin, smoked apple puree, roast spring cabbage, jamon croquette

### 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

### ROAST MONKFISH TAIL

Smoked tomato butter, braised baby leeks, roasted jersey royals, Shetland mussels

## 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	BERNAISE	RED WINE JUS
CHIMICHURRI	GARLIC & HERB BUTTER	YORKSHIRE BLUE CHEESE
SALSA VERDE		CAFE DE PARIS

**FLAT IRON STEAK 8oz**  
(5.00 supplement)

**RIBEYE STEAK 8oz**  
(18.00 supplement)

**FILLET STEAK 8oz**  
(22.00 supplement)

### BEEF BURGER

Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, frickle

**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

### PEA & MINT RISOTTO v

Arborio rice, spring peas, salsa verde, aged parmesan

### 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

### ADD 5.00

CHICKEN BREAST  
SEARED SALMON  
AGED PARMA HAM

TIGER PRAWNS  
GRILLED HALLOUMI  
CANTABRIAN ANCHOVIES

## SIDES

4.50

### GARLIC MASHED POTATOES v

Confit garlic

### HOUSE SALAD v

Buttermilk dressing

### CHIPS OR FRIES ve

Rosemary sea salt

### CHARRED TENDER STEM BROCCOLI v

Chili, ginger

### SAUTÉED FOREST MUSHROOMS v

Spinach, garlic & herb butter

### ROCKET SALAD v

Cherry tomatoes, aged parmesan, balsamic dressing

## DESSERTS

### TROPICAL CHEESECAKE v

Tropical fruit compote, coconut sponge, granola, pineapple tuille, mango & passion fruit 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 9.50

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