

GLUTEN FREE MENU

STARTERS

GLUTEN FREE BREAD v 6.95 <i>Sea salt, black garlic, olive oil & balsamic glaze</i>	HERITAGE TOMATO BRUSCHETTA v 7.95 <i>Gluten free bread, shallots, citrus & basil dressing</i>	SCOTTISH KING SCALLOPS SF 15.95 <i>Heritage tomatoes, goats curd, tomato sambal, basil oil</i>
NOCELLARA OLIVES VE 4.50 <i>Lemon, chilli, rosemary</i>	SAUTEED KING PRAWNS SF 12.95 <i>Charred lime & La-Yu kewpie</i>	FRENCH ONION SOUP 8.95 <i>Snowball onions, gluten free cheddar croute</i>
LINDISFARNE OYSTERS SF 3.50 EACH <i>Mignonette or Buffalo</i>	CHICKEN & HAM PRESSE 13.95 <i>Pea crisp, mustard puree, house pickles, gluten free bread</i>	LOCH DUART SALMON 12.95 <i>Kiln smoked, horseradish cream, potato Olivier, compressed cucumber</i>
BUTTERMILK FRIED CHICKEN 8.95 <i>Choice of Asian bbq sauce or garlic parmesan</i>		SEABREAM POKE 15.95 <i>Yorkshire rhubarb, heritage radish, buttermilk, sorrel</i>

MAINS

DUO OF WEST MOOR PORK 24.95 <i>Confit belly, stuffed loin, smoked apple puree, roast spring cabbage</i>	ROAST MONKFISH TAIL SF 28.95 <i>Smoked tomato butter, braised baby leeks, roasted jersey royals, Shetland mussels</i>	BLACK TRUFFLE PASTA v 15.95 <i>Sun ripened tomatoes, Thai basil</i>
ROASTED COD LOIN 25.95 <i>Pancetta & white bean cassoulet, stuffed courgette flower</i>	YORKSHIRE GRAIN FED CHICKEN 24.95 <i>Caramelised onion soubise, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise</i>	PENNE PISTOU 15.95 <i>Goats cheese, basil, heritage courgette, aged parmesan</i>
		SEAFOOD RISOTTO SF 21.95 <i>Scottish squid, mussels, surf clams, king scallop, crevettes, 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

MEAT

9oz SALT AGED FILLET 38.95
10oz SALT AGED SIRLOIN 33.95
10oz SALT AGED RIBEYE 35.95
8oz SALT AGED FLAT IRON 23.95

SHARING CUTS

Served with two sauces of your choice

1kg SALT AGED TOMAHAWK 84.00
600g CHATEAUBRIAND 88.00
1.2kg SALT AGED PORTERHOUSE 100.00
6 BONE RACK OF NIDDERDALE LAMB 78.00

FISH

6oz YELLOWFIN TUNA STEAK 28.95
6oz SCOTTISH SALMON STEAK 23.95
600g NATIVE LOBSTER SF 60.00
FISH OF THE DAY <i>Ask your server for more details</i>

ADD SAUCE 3.50 PEPPERCORN, CHIMICHURRI, CAFE DE PARIS, BEARNAISE, RED WINE JUS, SALSA VERDE, YORKSHIRE BLUE CHEESE, GARLIC & HERB BUTTER

SALAD

TORCHED BURRATA v 14.95 <i>Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb croutons, shallot & citrus dressing</i>	GRILLED CHICKEN CAESAR 14.95 <i>Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, roasted cherry tomatoes, classic dressing</i>
SUPER FOOD SALAD VE 14.95 <i>Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado purée, citrus dressing</i>	TUNA NICOISE SALAD 28.95 <i>Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olives, citrus dressing</i>

ADD 5.00

GRILLED CHICKEN BREAST, TIGER PRAWNS, SEARED SALMON, GRILLED HALLOUMI, AGED PARMA HAM, CANTABRIAN ANCHOVIES

DESSERTS

VANILLA CREME BRULEE v 8.95 <i>Madagascan vanilla</i>	ICE CREAM & SORBET v/VE 7.50 <i>Please ask your server for today's selection</i>	CHEESEBOARD v/N 12.00/18.00 <i>3 or 6</i>
---	--	---

SIDES

CHIPS OR FRIES VE 5.20 <i>Rosemary sea salt</i>
ROCKET SALAD v 4.95 <i>Cherry tomatoes, aged Parmesan, balsamic dressing</i>
CHARRED TENDER STEM BROCCOLI v 5.95 <i>Chili, ginger</i>
SAUTÉED FOREST MUSHROOMS v 5.20 <i>Spinach, garlic & herb butter</i>
CHARCOAL HISPI CABBAGE 5.20 <i>Smoked bacon, beef smaltz</i>
NEW POTATOES v 5.95 <i>Garlic & herb butter, parsley</i>