

HOUSE MADE BREADS

ROAST GARLIC & ROSEMARY FOCACCIA v 7.25
Sea salt, black garlic, olive oil & balsamic glaze

GARLIC BREAD v 7.95
Choice of San Marzano tomato or mozzarella

HUMMUS n/ve 8.95
Flatbread, toasted sesame seeds, olive oil

HERITAGE TOMATO BRUSCHETTA ve 7.95
6 day fermented sourdough, shallots, citrus & basil dressing

STARTERS

SCOTTISH KING SCALLOPS sf 15.95
Smoked potato puree, sautéed asparagus, lardo powder, pickled nashi

SHETLAND MUSSELS sf 13.95
Smoked bacon, preserved lemon, roasted pepper, focaccia

CRISPY KING PRAWNS sf 12.95
Charred lime & La-Yu kewpie

LOCH DUART SALMON 12.95
Kiln smoked, celeriac remoulade, black radish, puffed rice, buttermilk dressing

BAKED HERITAGE BEETROOT v/n 8.95
Charred endive, tahini, Yorkshire blue fritter

FRENCH ONION SOUP 8.95
Snowball onions, cheddar croute

PRESSED CHICKEN TERRINE 13.95
Marinated breast, confit leeks, apricot marmalade, chicken pillow, sourdough

SMALL PLATES

PIGS HEAD CROQUETTES 8.95
Black garlic emulsion, shoestring potato

BUTTERMILK FRIED CHICKEN 8.95
Asian BBQ sauce or roast garlic & parmesan

SALT & PEPPER SCOTTISH SQUID sf 13.95
XO sauce, black garlic mayonnaise

CRAB ARANCINI KIEV sf 13.95
Confit garlic butter, mushroom kewpie, spring truffle

BUFFALO CAULIFLOWER v 8.95
Tempura, Buffalo glaze, green onion, buttermilk ranch

NOCERELLA OLIVES ve 4.50
Lemon, chilli, rosemary

PADRON PEPPERS v 7.50
Smoked sea salt, garlic aioli

RAW

OYSTERS sf 3.50 EACH
Classic mignonette or Blood orange granita

LINDISFARNE
Briny, buttery, sea breeze notes

CUMBRAE
Salty, meaty, sweet notes

SPICED YELLOW FIN TUNA TARTARE 16.95
Whipped avocado, pickled chilli, espelette cracker

DRY AGED BEEF CARPACCIO 16.95
Cornichons, anchovy chimichuri, black garlic aioli, smoked salt

SALADS

SUPER FOOD SALAD ve 14.95
Quinoa & buckwheat, sauerkraut, hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado purée, citrus dressing

CHICKEN CAESAR 14.95
Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

TORCHED BURRATA v/n 14.95
Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb focaccia croutons, roasted pistachio, shallot & citrus dressing

TUNA NICOISE SALAD 28.95
Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olive, citrus dressing

ADD 5.00 GRILLED CHICKEN BREAST, TIGER PRAWNS, SEARED SALMON, GRILLED HALLOUMI, AGED PARMA HAM, CANTABRIAN ANCHOVIES

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

6oz BEEF BURGER 18.95

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
Ask your server for more details

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

PIZZA

TORCHED BURRATA n 17.00
White base, aged parma ham, roasted pistachio, dressed rocket, olive oil

PEPPERONI 16.00
Pepperoni, black olive, jalapeño, snowball onion, pizzaiolo/a sauce, mozzarella cheese

TIGER PRAWN sf 17.00
Spoon spinach, mozzarella cheese, toasted sesame, La-Yu chilli

GOATS CHEESE v 15.00
Piquillo peppers, black truffle, spoon spinach, mozzarella cheese, basil pistou

PASTA

LINGUINE PISTOU v 14.50
Goats cheese, basil, heritage courgette, aged parmesan

PAPPARDELLE POMODORO v 14.50
Slow roasted son marzano tomato ragu, basil, confit garlic, aged parmesan

RISOTTO VERDE v 14.50
Acquerello rice, spring greens, goats cheese, black olive crumb

SEAFOOD LINGUINE sf 21.95
Scottish squid, mussels, surf dams, king scallop, crevettes, white wine, tomato, garlic, chilli

BLACK TRUFFLE GNOCCHI v 15.95
Sun ripened tomatoes, Thai basil

MAINS

LAMB BEST END 28.95
"Moussiline" foie, spinach & peas, pomme aligot, cavolo nero, sauce bordelaise

DUO OF WEST MOOR PORK 24.95
Confit belly, stuffed loin, garlic roast kohlrabi, black pudding fritter, mustard puree, green pepper sauce

YORKSHIRE GRAIN FED CHICKEN 24.95
Caramelised onion soubise, mini pot pie, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise

ROAST MONKFISH TAIL sf 28.95
Smoked tomato butter, braised baby leeks, roasted jersey royals, Shetland mussels

ROLLED WILD SEABASS sf 25.95
Prawn & scallop mousse, roast spring radish, spinach potato cake, watercress & ikura sauce

VENISON WELLINGTON 29.95
Sunchoke puree, roast heritage carrot, Tokyo turnip, venison a la royale

SIDES

CHIPS OR FRIES ve 5.20
Rosemary sea salt

GRATIN POTATOES v 5.95
Parmesan, black truffle, chive

ROCKET SALAD v 4.95
Cherry tomatoes, aged parmesan, balsamic dressing

HOUSE SALAD v 4.95
Buttermilk dressing

SPINACH ROCKEFELLER v 6.50
Pernod, aged parmesan

GARLIC MASHED POTATOES v 5.20
Confit garlic

CHARCOAL HISPI CABBAGE 5.20
Sesame & citrus tahini, sichuan & green onion salsa

CHARRED TENDER STEM BROCCOLI v 5.95
Black garlic, aged parmesan

SAUTÉED FOREST MUSHROOMS v 5.20
Spinach, garlic butter

ADD

5.00

CHICKEN BREAST **TIGER PRAWNS**

SEARED SALMON **GRILLED HALLOUMI**

AGED PARMA HAM **CANTABRIAN ANCHOVIES**

WINE LIST

WHITE

	175ml	250ml	bottle		
FRANCE	PETIT BALLON, BLANC VE COLOMBARD /UGNI BLANC <i>Dry, zesty, citrusy, vibrant</i>	7.90	9.30	26.95	
	LES GRENADIERS VE CHARDONNAY <i>Stone fruits, vanilla, ripe</i>	9.40	12.00	35.00	
	PICPOUL DE PINET, DOMAINE LANGARAN VE PICPOUL <i>Zesty, mineral, vibrant</i>			33.95	
	LES FOSSES D'HARENG VOUVRAY VE CHENIN BLANC <i>Off dry, stone fruit, classic style</i>			45.00	
	PETIT CHABLIS, DOMAINE MILLET CHARDONNAY BURGUNDY <i>Light honey, creamy, classic</i>			49.95	
	SANCERRE, DOMAINE LA GRANDE MAISON VE SAUVIGNON BLANC LOIRE VALLEY <i>Elegant, crisp, aromatic</i>			52.95	
	POUILLY-FUISSE DOMAINE CARRETTE CHARDONNAY BURGUNDY <i>Ripe, mineral, fresh</i>			53.95	
	MACON-VERZE, DOMAINE LEFLAIVE VE CHARDONNAY BURGUNDY <i>Zesty, mineral, creamy, rich</i>			65.45	
	ITALY	MONTEVENTO DOC VE PINOT GRIGIO <i>Refreshing, light, easy drinking</i>	7.90	10.50	29.45
		INCANTESIMO FALANGHINA <i>Silky, peach, yellow plum</i>			35.95
GAVI DI GAVI FRATELLI VE CORTESE <i>Ripe pears, delicate, white flowers</i>		11.30	14.00	40.00	
CIPOLLINA BIANCO MALVASIA/CHARDONNAY <i>Bright, apple blossom, peach</i>				32.00	
PAZO LA MAZA VE ALBARINO <i>Thirst quenching, zesty, botanical</i>				41.95	
SPAIN	RIOJA BLANCO, BELEZOS VE VIURA <i>Oak aged, creamy, aromatic</i>			38.45	
	NELSON ESTATE VE SAUVIGNON BLANC SOUTH AFRICA <i>Refreshing, plums, green spices</i>			36.45	
NEW WORLD	RHEBOKSKLOOF VE CHENIN BLANC SOUTH AFRICA <i>Rich, tropical, mouthwatering</i>			35.45	
	PICHIKURA VE SAUVIGNON BLANC CHILE <i>Aromatic, tropical fruits, refreshing</i>	7.70	10.00	27.95	
	ANA VE SAUVIGNON BLANC NEW ZEALAND <i>Gooseberry, grassy, fresh</i>	11.50	14.20	38.95	
	THE LANE PINOT GRIS AUSTRALIA <i>Honeyed notes, balanced, exuberant fruit</i>			44.00	
	BAKESTONE CELLARS VE CHARDONNAY UNITED STATES <i>Rich, buttery, honeysuckle</i>			63.45	

SPARKLING

	125ml	bottle
CHAMPAGNE, DELAMOTTE CHARDONNAY/PINOT NOIR FRANCE <i>Fresh, rich fruit, floral</i>	12.50	69.95 magnum 120.00
POL ROGER NV VE PINOT NOIR/MEUNIER/CHARDONNAY FRANCE <i>Rich, green apple, brioche</i>		85.00
LAURENT-PERRIER ROSE NV VE PINOT NOIR FRANCE <i>Strawberry, citrus, brioche</i>		135.00
KRUG GRAND CUVÉE NV VE CHARDONNAY/PINOT NOIR FRANCE <i>Brioche, minerality, orchard fruit</i>		320.00
PROSECCO SYLVOZ, LE COLTURE BRUT NV VE GLERA ITALY <i>Delicate, ripe fruit, white flower</i>	8.95	38.00
CAVA, JOAN SARDA RESERVA VE MACABEO BLEND SPAIN <i>Orchard fruit, almond, brioche</i>		42.00
PROSECCO ROSE DOC LA COLTURE VE GLERA/PINOT NERO ITALY <i>Delicate, crushed raspberries, rose petals</i>		40.00

RED

	175ml	250ml	bottle	
FRANCE	PETIT BALLON, ROUGE VE GRENACHE/SYRAH <i>Medium bodied, approachable, velvety tannins</i>	7.90	9.30	26.95
	DOMAINE DE SAISSAC VE CABERNET SAUVIGNON <i>Cassis, cedar, supple</i>	8.40	11.00	31.45
	LA MUSE DE CABESTANY VE PINOT NOIR <i>Fresh, juicy, perfumed</i>	9.80	12.50	33.95
	SAUMUR CHAMPIGNY, CAVES DE SAUMUR CABERNET FRANC <i>Deep, crunchy dark fruit, silky</i>			42.00
	FLEURIE DOMAINE LATHUILIERE GRAVALLON VE GAMAY <i>Pure, juicy, cherry</i>			43.45
	CH. LA COUROLLE, ST-EMILLION MERLOT/CABERNET SAUVIGNON BORDEAUX <i>Classic, earthy, mineral</i>			48.45
	CH. LA GRAVE A POMEROL MERLOT BLEND BORDEAUX <i>Full, plump red fruits, elegant</i>			85.45
	SORAIE, CECILIA BERETTA CORVINA BLEND <i>Velvety, chocolatey, baby amarone</i>			40.45
	CHIANTI CLASSICO, VIGNAMAGGIO VE SANGIOVESE <i>Fruity, traditional, fine tannins</i>			49.45
	ITALY	MUCCHIETTO VE PRIMITIVO <i>Silky, black cherry, balsamic notes</i>	11.50	14.20
BRUNELLO DI MONTALCINO, RIDOLFI V SANGIOVESE <i>Delicate, red fruit, spice</i>				98.45
VALPOLICELLA RIPASSO SUPERIORE, CECILIA BERETTA CORVINA BLEND <i>Rich, deep, wild cherries</i>				42.45
TRES PRIORS CONCA DE BARBERA TREPAT/MERLOT <i>Fruit forward, rounded, fresh, light</i>				37.00
RIOJA CRIANZA, TEMPERA VE TEMPRANILLO BLEND <i>Rich, plum, fresh, ripe</i>		10.50	14.20	37.45
SPAIN	PICHIKURA VE MERLOT CHILE <i>Dark fruit, fresh, ripe</i>	7.70	10.00	27.95
	CHAMUYO ESTATE VE MALBEC MENDOZA <i>Vibrant, red cherries, soft tannins</i>	9.80	12.00	35.50
	MARCHIORI & BARRAUD VE MALBEC MENDOZA <i>Blueberries, ripe tannins, fresh</i>			42.45
	FAMILY BLEND RED, JOOSTENBERG ESTATE VE SYRAH BLEND SOUTH AFRICA <i>Juicy, black cherry, fennel</i>			43.95
	ERADUS ESTATE VE PINOT NOIR NEW ZEALAND <i>Dark berries, earthy, savoury</i>			49.95
	DOUBLE TROUBLE, BAROSSA BOY VE SHIRAZ/CABERNET SAUVIGNON AUSTRALIA <i>Dark chocolate, toasty oak, raspberry</i>			60.45
	THE SOUTHERLY VE SHIRAZ AUSTRALIA <i>Dark chocolate, black plums, mocha</i>			38.45
	NAOUSSA JEUNES VIGNES, THYMIPOULOS XINOMAVRO GREECE <i>Juicy, red fruits, herbaceous</i>			45.45
	OTHELLO, DOMINUS ESTATE CABERNET SAUVIGNON USA <i>Dark fruit, cedar spices, hugely drinkable</i>			120.00

ROSÉ

	175ml	250ml	bottle
PETIT BALLON ROSÉ VE CABERNET SAUVIGNON BLEND FRANCE <i>Dry, fresh, juicy, red fruit</i>	7.90	9.30	26.95
LA SOURCE GABRIEL PROVENCE GRENACHE/CINSAUL T/SYRAH FRANCE <i>Delicate, floral, stone fruit</i>	11.80	15.00	41.95
MONTEVENTO VE PINOT GRIGIO ITALY <i>Apricot, fresh fruits, delicate</i>	7.90	10.50	29.95

SWEET

	125ml	half bottle
CORNEY & BARROW SAUTERNES SAUVIGNON/SEMILLON FRANCE <i>Rich, honeyed, citrus</i>	15.00	45.00