

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>Smoked potato puree, sautéed asparagus, lardo powder, pickled nashi</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 OR CUMBRAE OYSTERS SF 3.50 EACH <i>Mignonette, blood orange granita</i>	PRESSED CHICKEN TERRINE 13.95 <i>Marinated breast, confit leeks, apricot marmalade, gluten free bread</i>	LOCH DUART SALMON 12.95 <i>Kiln smoked, celeriac remoulade, black radish, puffed rice, buttermilk dressing</i>
BUTTERMILK FRIED CHICKEN 8.95 <i>Choice of Asian bbq sauce or garlic parmesan</i>		

MAINS

DUO OF WEST MOOR PORK 24.95 <i>Confit belly, stuffed loin, garlic roast kohlrabi, mustard puree, green pepper sauce</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>
ROLLED WILD SEABASS SF 25.95 <i>Prawn & scallop mousse, roast spring radish, spinach potato cake, watercress & ikura sauce</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

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

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

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>
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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>Black garlic, aged parmesan</i>
SAUTEED FOREST MUSHROOMS v 5.20 <i>Spinach, garlic butter</i>
CHARCOAL HISPI CABBAGE 5.20 <i>Seasame & citrus tahini, sichuan & green onion salsa</i>