

APPETISERS

ROSEMARY & SEA SALT FOCACCIA <small>VE</small>	5.95
<i>Confit garlic, olive oil & aged balsamic</i>	
NOCERELLA OLIVES <small>VE</small>	4.30
HUMMUS <small>VE</small>	8.50
<i>Coriander & sesame flat bread</i>	
PADRON PEPPERS <small>V</small>	7.50
<i>Sea salt, aioli</i>	
LINDISFARNE OYSTERS 6 OR 12	14.00 / 26.00
<i>Mignonette</i>	
BONELESS CHICKEN WINGS 6 OR 12	8.50 / 14.50
<i>Honey & orange or BBQ</i>	
ANCHOVY BRUSCHETTA 3 OR 6	8.50 / 14.50
<i>Cherry tomato, basil, capers, sourdough</i>	
PANKO KING PRAWNS 5 OR 10	9.75 / 17.75
<i>Jalapeño mayo</i>	
TRUFFLE POTATO CROQUETTES 3 OR 6	8.50 / 14.50
<i>Quail egg, caviar</i>	
TOMATO GARLIC BREAD <small>VE</small>	7.00
MOZZARELLA GARLIC BREAD <small>V</small>	7.50

STARTERS

ROAST HERITAGE BEETROOT <small>VIN</small>	8.50
<i>Tartare of Boltardy beetroot, goats' cheese fritter, apple gel & romesco dressing</i>	
KING SCALLOPS	14.50
<i>Beetroot & green peppercorn glazed pork, roast parsnip, potato crackling & pickled golden apple</i>	
LOCH DUART SMOKED SALMON	13.50
<i>Potato & fennel relish, soussed cucumber, radish, buttermilk dill dressing</i>	
FRENCH ONION SOUP	8.50
<i>Gruyere croutons, crispy shallots & chives</i>	
LAYERED HERB FED CHICKEN TERRINE	11.50
<i>Rillettes, torchone & parfait, chorizo jam, house pickles, musketeer sauce, sourdough toast</i>	

PASTA

TRUFFLE GNOCCHI <small>V</small>	15.00
<i>Seasonal wild mushrooms, porcini truffle cream, spinach & grana padano Add Chicken King prawns Salmon £4.00</i>	
SAFFRON RISOTTO <small>V</small>	13.50
<i>Roast pumpkin, confit tomatoes, citrus gremolata Add Chicken King prawns Salmon £4.00</i>	
GOATS' CHEESE & BASIL TAGLIATELLE <small>VIN</small>	14.00
<i>Shaved courgettes, toasted pinenuts & grana padano Add Chicken King prawns Salmon £4.00</i>	
SEAFOOD LINGUINE	16.95
<i>Prawns, mussels, scallop, squid, clams, white wine, tomato, chilli</i>	

PIZZA

COPPA HAM <small>N</small>	14.00
<i>White base, buratta cheese, marinated artichokes, pistachio crumb, rocket leaves</i>	
KING PRAWN	16.00
<i>Garlic, chilli & tomato sauce, mozzarella, spinach</i>	
EGGS FLORENTINE	12.00
<i>Spinach, truffled mushrooms, grana padano</i>	
SPICY PEPPERONI	14.00
<i>Black olives, jalapeños, red onion</i>	
CHICKEN & GOATS CHEESE <small>N</small>	14.00
<i>Piquillo peppers, caramelised onion, basil pesto</i>	

MAINS

HERB FED ENGLISH CHICKEN	21.50
<i>Layered golden potatoes, chicken thigh fritter, boudine, chard, chasseur sauce</i>	
GLAZED BELLY OF PORK	22.50
<i>Roast garlic pomme mousseline, heritage beetroot, goats curd fritter, pak choi & aged beetroot balsamic jus</i>	
WILD ATLANTIC HALIBUT	24.50
<i>Potato, celeriac and spinach fricasse, autumn herb butter crust, champagne & scallop fumme</i>	
MONKFISH SALTIMBOCCA	24.50
<i>Saffron risotto, parma ham, baby turnip & king prawn bourride sauce</i>	
FILLET "NEW ROSSINI"	38.00
<i>6oz aged fillet of beef, goose liver, potato dauphinoise & spoon spinach truffle jus</i>	
BAKED POTATO & LEEK ORZO <small>V</small>	15.50
<i>Crispy shallots, potato crackling & chive oil</i>	

GRILL

All served with chips or fries

FLAT IRON 10oz	19.95	TUNA STEAK 6oz	28.50
FILLET 10oz	34.95	SALMON STEAK 6oz	16.50
SIRLOIN 10oz	30.95	NATIVE LOBSTER 500g	42.00
RIBEYE 10oz	32.95	CREVETTES 6 OR 12	15.50 / 30.00
CHEESEBURGER 6oz	14.00		

ADD A SAUCE FOR £3.50

PEPPERCORN | BEARNAISE | YORKSHIRE BLUE

CHEESE | RED WINE JUS | CHIMICHURRI |

ROMESCO | SALSA VERDE

SHARERS

All served with chips or fries & choice of sauce

CHATEAUBRIAND 500g	78.00
TOMAHAWK 950g	72.00
ENTRICOTE DOUBLY 650g	70.00
PORTERHOUSE 1.2KG	95.00
NIDDERDALE RACK OF LAMB	62.00

SALAD

TORCHED BURRATA	14.50
<i>Confit cherry tomato, basil, sherry vinegar shallot & caper dressing & toasted focaccia</i>	
SUPER FOOD SALAD <small>VE</small>	13.00
<i>Quinoa, roasted sweet potato, sauerkraut, courgette spaghetti, beetroot, edamame, toasted seeds, tahini & lime dressing Add Chicken Salmon Prawns Halloumi <small>V</small> £4.00</i>	
CHICKEN CAESAR	13.00
<i>Romaine lettuce, classic dressing, grana padano, focaccia croutons Add Prawns Bacon Anchovies Salmon £4.00</i>	

SIDES

TRIPLE COOKED CHIPS <small>V</small>	4.95
PARMESAN & TRUFFLE FRIES <small>V</small>	5.25
ESPELETTE FRIES <small>V</small>	5.25
TOMATO & RED ONION SALAD <small>VE</small>	4.75
BRAISED SWEETHEART CABBAGE, BACON & PARMESAN	4.75
BUTTERY MASHED POTATOES <small>V</small>	4.75
XO STIR FRIED GREENS <small>VE</small>	4.75
SAUTEED FOREST MUSHROOMS <small>V</small>	4.75
SPINACH ROCKAFELLA <small>V</small>	5.25

SET MENUS

see separate menus

LUNCH MENU		EARLY EVENING MENU	
<i>Monday - Saturday 12pm - 5pm</i>		<i>Monday - Saturday 5pm - 7pm</i>	
1 COURSE	12.50	SUNDAY ROAST	
2 COURSE	18.50	<i>Sunday 12pm - 8pm</i>	
3 COURSE	24.50		18.95

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.

WINE LIST

WHITE

175ml 250ml bottle

FRANCE

PETIT BALLON, BLANC VE
COLUMBARD / UGNI BLANC
Dry, zesty, citrusy, vibrant

6.50 7.50 21.50

LES GRENADIERS VE
CHARDONNAY
Stone fruits, vanilla, ripe

7.25 9.50 27.00

PICPOUL DE PINET, DOMAINE LANGARAN VE
PICPOUL
Zesty, mineral, vibrant

28.50

PETIT CHABLIS, DOMAINE MILLET
CHARDONNAY
Light honey, creamy, classic

44.00

SANCERRE, DOMAINE LA GRANDE MAISON VE
SAUVIGNON BLANC
Elegant, crisp, aromatic

46.50

MACON-VERZE, DOMAINE LEFLAIVE BURGANDY VE
CHARDONNAY
Zesty, mineral, creamy rich

59.50

MONTEVENTO DOC VE
PINOT GRIGIO
Refreshing, light, easy drinking

6.50 9.50 24.50

INCANTESIMO
FALANGHINA
Silky, peach, yellow plum

31.50

ITALY

GAVI DI GAVI, FRATELLI VE
CORTESE
Ripe pears, delicate, white flowers

9.50 11.50 31.50

LA TUNELLA
FRIULANO
Pear, wild flowers, delicate almond

41.50

PAZO LA MAZA VE
ALBARINO
Thirst quenching, zesty, botanical

36.50

SPAIN

RIOJA BLANCO BELEZO VE
VIURA
Oak aged, creamy, aromatic

34.00

NELSON ESTATE VE
SAUVIGNON BLANC | SOUTH AFRICA
Refreshing, plums, green spices

31.50

NEW WORLD

PICHIKURA VE
SAUVIGNON BLANC | CHILE
Aromatic, tropical fruits, refreshing

6.50 8.50 22.75

ANA VE
SAUVIGNON BLANC | NEW ZEALAND
Gooseberries, grassy, fresh

9.50 12.50 32.50

HOMER RIESLING, ERADUS ESTATE VE
RIESLING | NEW ZEALAND
Off dry, kaffir leaf, green apple

36.50

BAKESTONE CELLARS VE
CHARDONNAY | UNITED STATES
Rich, buttery, honeysuckle

57.50

SPARKLING

125ml bottle

CHAMPAGNE, DELAMOTTE
CHARDONNAY / PINOT NOIR | FRANCE
Fresh, rich fruit, floral

11.50 54.00

POL ROGER NON VONTAGE VE
PINOT NOIR | FRANCE
Strawberry, citrus, brioche

67.00

LAURENT-PERRIER ROSE NV VE
PINOT NOIR | FRANCE
Strawberry, citrus, brioche

95.00

KRUG GRANDE CUVÉE NV VE
CHARDONNAY / PINOT NOIR | FRANCE
Brioche, minerality, orchard fruit

280.00

PROSECCO, CECILIA BERETTA VE
GLERA | ITALY
Green apple, citrus, ripe

7.50 31.50

AMBRIEL, CLASSIC CUVÉE VE
CHARDONNAY / PINOT NOIR / PINOT MEUNIER | ENGLAND
Orchard fruit, toasty, balanced acidity

46.00

SPUMANTE ROSATO, CECILIA BERETTA VE
GLERA / RABOSO | ITALY
Red fruits, sherbet, cream

32.50

RED

175ml 250ml bottle

FRANCE

PETIT BALLON, ROUGE VE
GRENACHE / SYRAH
Medium bodied, approachable, velvety tannins

6.50 7.50 21.50

DOMAINE DE SAISSAC VE
CABERNET SAUVIGNON
Cassis, cedar, supple

7.25 9.50 26.50

LA MUSE DE CABESTANY VE
PINOT NOIR
Fresh, juicy, perfumed

8.25 10.50 29.50

CÔTES-DU-RHÔNE, V.GONNET VE
GRENACHE / CINSULT / SYRAH / CARIGNAN
Dark fruit, liquorice, fresh acidity

33.50

CHATEAU LA GRAVE A POMEROL, BORDEAUX
MERLOT BLEND
Full, plump red fruits, elegant

78.00

CH. LA COUROLLE, ST- EMILLION, BORDEAUX
MERLOT / CABERNET SAUVIGNON
Classic, earthy, mineral.

42.50

(BABY AMARONE) SORAIE, CECILIA BERRETTA
CORVINA BLEND
Velvety, chocolatey, baby amarone

34.50

CHIANTI CLASSICO, VIGNAMAGGIO VE
SANGIOVESE
Fruity, traditional, fine tannins

44.50

ITALY

MUCCHIETTO VE
PRIMITIVO
Silky, black cherry, balsamic notes

32.00

BAROLO LA TARTUFAIA, GIULIA NEGRI V
NEBBIOLO
Classic, pure, rich

72.00

VALPOLICELLA RIPASSO SUPERIORE DOC CECILIA
BERETTA 2018
CORVINA BLEND
Rich, deep, wild cherries

37.00

SPAIN

RIOJA CRIANZA, TEMPERA VE
TEMPRANILLO / GRACIANO / MAZUELO
Rich, plum, ripe tannins, spice

32.50

PICHIKURA VE
MERLOT | CHILE
Dark fruit, fresh, ripe

6.50 8.50 22.75

CHAMUYO ESTATE VE
MALBEC | ARGENTINA | MENDOZA
Silky, fruity, warm spices

8.50 10.50 28.50

NEW WORLD

BODEGA RUCA MALEN VE
MALBEC | ARGENTINA | MENDOZA
Vibrant, red cherries, soft tannins

38.00

ERADUS ESTATE VE
PINOT NOIR | NEW ZEALAND
Dark berries, earthy, savoury

45.00

DOUBLE TROUBLE, BAROSSA BOY VE
SHIRAZ / CABERNET SAUVIGNON | AUSTRALIA
Dark chocolate, toasty oak, raspberry

54.00

THE SOUTHERLY VE
SHIRAZ | AUSTRALIA
Dark chocolate, black plums, mocha

34.00

ROSÉ

175ml 250ml bottle

PETIT BALLON, ROSÉ VE
CABERNET SAUVIGNON BLEND | FRANCE
Dry, fresh, juicy red fruits

6.50 7.50 21.50

LA SOURCE GABRIEL PROVENCE VE
GRENACHE / CINSULT / SYRAH | FRANCE
Soft, red berries, creamy

9.50 12.50 36.50

MONTEVENTO VE
PINOT GRIGIO | ITALY
Apricot, fresh fruits, delicate

6.50 9.50 24.50

SWEET

125ml bottle

NOAN, LA TUNELLA (HALVES) VE
RIESLING / SAUVIGNON / TRAMINER | ITALY
Candied orange, aromatic, fresh

10.00 49.50