

LUNCH MENU

AVAILABLE MONDAY-SATURDAY 12PM-5PM

1 COURSE 13.95 | 2 COURSE 20.95 | 3 COURSE 27.95

STARTERS

LOCH DUART SALMON

Kiln smoked, celeriac remoulade, black radish, puffed rice, buttermilk dressing

BAKED HERITAGE BEETROOT v/n

Charred endive, tahini, Yorkshire blue fritter

CHICKEN LIVER PARFAIT

Apricot marmalade, house pickles, chicken pillow, sourdough

BRUSCHETTA vE

6 day fermented sourdough, shallots, citrus & basil dressing

FRENCH ONION SOUP

Snowball onions, cheddar croute

SCOTTISH KING SCALLOPS SF

Smoked potato puree, sautéed asparagus, lardo powder, pickled nashi
(7.00 Supplement)

MAINS

BEEF BURGER & FRIES

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

PORK BELLY

Braised belly, garlic roast kohlrabi, black pudding fritter, mustard puree, green pepper sauce

FISH & CHIPS

Haddock fillet, triple cooked chips, crushed peas, tartare sauce, charred lemon

CHICKEN SCHNITZEL

Sautéed green beans, garlic mash, mustard & chipotle sauce

TOMATO & MOZZARELLA PIZZA

Shallots, oregano

EXTRA TOPPINGS

2.00

SUNDRIED TOMATOES
ROCKET PEPPERS
MUSHROOMS
BLACK OLIVES

3.00

CHICKEN BREAST
PARMA HAM
ANCHOVIES
TIGER PRAWNS
PEPPERONI

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
CHIMICHURRI
SALSA VERDE

BERNAISE
GARLIC BUTTER
RED WINE JUS

YORKSHIRE BLUE CHEESE
CAFE DE PARIS

8oz FLAT IRON STEAK

(5.00 Supplement)

8oz FILLET STEAK

(22.00 Supplement)

8oz RIBEYE STEAK

(18.00 Supplement)

6oz YELLOWFIN

TUNA STEAK
(15.00 Supplement)

6oz SCOTTISH

SALMON STEAK
(6.00 Supplement)

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

RISOTTO VERDE v

Acquerello rice, spring greens, goats cheese, black olive crumb

CHICKEN CAESAR

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

PAPPARDELLE POMODORO v

Slow roasted san 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

Black garlic, aged parmesan

SAUTEED FOREST MUSHROOMS v

Spinach, garlic butter

ROCKET SALAD v

Cherry tomatoes, aged Parmesan, balsamic dressing

DESSERT

DARK CHOCOLATE BROWNIE v

Toffee popcorn, dulce de leche, salted caramel ice cream

STRAWBERRY CHEESECAKE

Basil sponge, Champagne strawberries, berry sorbet

ICE CREAM/SORBET v/vE

Please ask your server for today's selection

VANILLA CREME BRULEE v

Madagascar vanilla, shortbread

CHEESEBOARD v/n

Please ask your server for today's selection
(£5.00 Supplement)