

## STARTERS

Spiced Carrot & Coconut Veloute V GF 

Salt Baked Carrots, Crispy Kale,  
Coriander Shoots

£5.50

Heirloom Tomato & Vegan Cheese Salad V GF 

10 Year Aged Balsamic, Radish, Pickled Fennel &  
Baby Mint

£5.95

Whitby Crab & Bomb Tart

Brown Shrimp, Seasonal Pickled Vegetables, Nasturtium

£6.50

Pan-fried Pork Tenderloin

Turnip Cooked in Beef Fat, Broad Bean Puree, Cider Jus

£7.95

King Scallop

Salt Baked Celeriac, Apple, Roast Hazlenut, Squid Ink Tuille

£9.50

Food Allergies & Intolerances

Before ordering please speak to our staff about your requirements



## MAIN COURSES

“Cauliflower Steak” V GF 

Shallot Puree, Onion Ash, Forest Mushrooms, Baby Vegetables

£9.95

Vegan Smoked Cheese & Pea Ravioli 

Broad Beans & Peas in Pesto, Tenderstem Shoots

£12.95

Roasted North Sea Cod Loin GF

King Scallops, Mussels & Tiger Prawn's

Poached In A Romesco Shellfish Broth

£13.95

Braised Pork Belly

Creamed Potatoes, Wagyu Boudin Noir, Sweet Pickled Apples,

Savoy & Pancetta, Pork Jus

£14.95

Pan Fried Chicken Breast

Gnocchi, Asparagus, Pancetta, White Wine & Tarragon Cream

£16.95

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## MAIN COURSES

### Rump of Lamb

Creamed Potatoes, Candied Tomato, Burnt Onion, Onion Ash,  
Broccoli Shoots, Lamb Jus

£18.95

### 10oz Sirloin Steak GF

Beef Dripping Chips, Watercress Salad, Roasted Vine Tomatoes

£21.95

### 8oz Himalayan Salt-Aged Fillet Steak

Beef Dripping Chips, Watercress Salad, Roasted Vine Tomatoes

£27.95

Sauces: Béarnaise, Peppercorn, Blue Cheese £2.50

## EXTRAS

Truffle & Parmesan Fries £3.50

Skin on Fries £2.50

Herby Onion Rings (v) £2.50

Nocellara & Kalamata Olives (v) (G.F) £2.95

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## DESSERTS

### Affogato

Vanilla Ice Cream, Chapters Blend Espresso, Fresh Fruit  
£6.50

### Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Gelato, Sticky Crumb  
£6.50

### Apple & Blackberry Crumble

Granola Crumble Topping, Vanilla Anglaise  
£6.50

### Dark Chocolate Torte

Caramelised White Chocolate & Bee Pollen, Chocolate Gelato  
£6.50

### Caramelised Pineapple Tart Tatin

Confit Chilli Pineapple, Coconut Gelato  
£6.50

### Selection of Yorkshire Gelato & Sorbets

Two scoops £3.95, 3 scoops £5.25

### Head Chef's Selection of Favourite Cheeses

Truffle Honey, Artisan Crackers, Apple & Grapes  
3 Cheese £6.95/ 5 Cheese £9.95

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## CHEESEBOARD

24 month aged Reserve Comte, France.

Mountain aged cheese stored in traditional cellars within a mile from which it is made. Ivory coloured with a rich nutty flavour & caramel sweetness

Montgomery Cheddar, Somerset.

Aged For 12 Months; Rich savoury flavour made from Raw Cow's Milk

Boxer, Kent.

A 'stinky' full of flavour cheese, washed in IPA

Bosworth Ash, Staffordshire.

A powerful Goats cheese made from pasteurised goats milk, crumbly in texture with a mild, salty sweet flavour

'Two Hoots' Barkham Blue, Hampshire.

A rich blue cheese taste without the harshness of classic blue cheese, soft & buttery texture

Served with Truffle Honey, Artisan Crackers, Apple & Grapes  
3 Cheese £6.95/ 5 Cheese £9.95

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