



À LA CARTE

Starters

Our Bread, Ampersand Dairy & Bovril Butter	6
White Turnip Velouté, Crème Fraîche, Pinenuts, Rapeseed Oil (GF*, VE*)	9
Potted Scottish Smoked Salmon, Dill Cucumber, Crème Fraîche, Toasted Sourdough (GF*)	16
Heritage Beetroots, Goats Cheese, Hazelnut Vinaigrette, Watercress (GF, VE*)	14
Wild Mushroom Tart, Fresh Truffle, Jerusalem Artichoke (VE)	16
Roast Lamb Ribs, Mint Chimichurri (GF)	17
Smoked Haddock & Leek Arancini, Curry Hollandaise	15
King Prawn Cocktail (GF)	17
Roast King Scallops, White Wine Cream, Montgomery Cheddar, Chives (GF)	24

Main Courses

Yorkshire Coast Fish & Chips, Curry Sauce, Mushy Peas, Tartare	24
Cheeseburger, Sesame Brioche, Pickles, Burger Sauce, Fries (VE*)	24
Sage & Onion Fried Chicken Burger, Sesame Brioche, Cranberry Chutney, Cheddar, Pig in a Blanket, Fries, Gravy	24
North Sea Fish Pie, Mussels, Cheddar Mash, Greens	26
Braised Beef & Ale Pie, Mash, Greens	27
Venison, Celeriac, Blackberries, Baby Turnips, Haggis Fritter, Vension Sauce (GF*)	34
Halibut, Crab & Herb Crust, Grilled Tenderstem, Shellfish Emulsion (GF*)	38
Butternut Squash & Sage Risotto, Gorgonzola (GF, VE*)	21

From the Grill

8oz Fillet (GF)	45
8oz Ribeye (GF)	39
Nidderdale Lamb Chops (GF)	34
Hot Honey Rose Harissa Chicken, Tzatziki (GF)	29
Whole Lobster (<i>Grilled</i> (GF) or <i>Thermidor</i>)	67

All served with fries and seasonal salad

Sauces

Beef Gravy (GF) Peppercorn (GF) Bearnaise (GF) Stilton (GF) Chimichurri (GF)	4
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Sides

Dripping Chips or Fries Onion Rings Buttered Mash (GF)	Each 6
French Peas (GF) Buttered Greens (GF) Seasonal Potatoes (GF)	
Brussels Sprouts, Chestnuts & Bacon (GF)	7
Pigs in Blankets (GF) Truffle & Parmesan Fries (GF) Truffled Mash (GF)	Each 10

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 10% service charge will be added to your bill.

