

Menu

Nibbles

Sourdough to share £7

Duo of butter. Herb butter & bone marrow butter

Chilli & Honey Nuts £3.50

Marinated Olives £5

Starters

Garden pea & Mint Velouté £9

Lemon crème fraîche, tin loaf

Heritage Tomato Salad £10

Burrata, Yorkshire oil dressing, chard peach

North Atlantic Prawn Cocktail £12

Compressed cucumber, mixed leaves, marie rose dressing, cucumber sorbet, lemon & dill oil

Beef Carpaccio £13

Crisp corned beef fritters, bone marrow hollandaise, pickled shallot, garden herbs

Pan seared scallops £17

Romesco risotto, compressed apple, herb oil

Mains

Roast Chicken Ballotine £25

Stuffed with herbs & garlic, goats cheese croquette, king oyster mushroom, herb velouté

Sweet Pea & Mint Ravioli £19

Pea puree, charred gem, toasted pine nuts, lemon & Gran Levanto

Pan Seared Stone bass £27

Courgette spaghetti, pesto & lemon beurre blanc

Confit Pork Belly £28

Chorizo crumb, sweetcorn puree, sweetcorn rib, fondant potato

Beef Bourguignon £28

Braised ox cheek, carrot puree, wild mushroom, pancetta, bone marrow mash

Steaks

10oz Rib Eye £34

Chunky chips, charred Roscoff onion, watercress salad

8oz Sirloin £32

Chunky chips, charred Roscoff onion, watercress salad

6oz Fillet £35

Chunky chips, charred Roscoff onion, watercress salad

Celeriac Steak £22

Hazelnut romesco, BBQ leeks, herb oil, micro salad

Sauces

Peppercorn £3

Bone marrow & hollandaise £3

Red wine & Thyme £3

Hazelnut romesco £3

Sides

Chargrilled tenderstem broccoli & courgette £6

Butter glazed carrots £5

“Kimchi” salad, salted peanuts £5