

A LA CARTE MENU

NIBBLES

Marinated Provençal Olives - 4.00 V

Spicy Chorizo and Garlic King Prawns - 7.00 Halloumi Fries with Sriracha Mayonnaise - 5.00 V

Bocconcini Mozzarella with Cherry Tomatoes and Basil Pesto - 6.00 V

STARTERS

Soup of the Day with home-made Bread and Salted Butter – 7.00 V

Baked Goats Cheese Parcel with Beetroot Chutney and candied Walnuts - 8.50 V

Cod Loin and spiced King Prawns with Tomato, Parmesan and Sweetcorn Polenta - 9.50

Wild Mushroom Galette with Yorkshire Blue, Romesco Dressing and toasted Hazelnuts - 8.00 V

Pan-seared Scallops, Crab Bisque with Tomato, Fennel and Tarragon - 12.50

MAIN COURSES

Spiced King Prawns with Saffron Linguine, Courgette, Cherry Tomatoes and Parmesan - 18.50

Sautéed Spätzle with Spinach and Mushrooms, Cheddar and crispy Shallots - 15.00 V

Pan-seared Fillet of Halibut with Atlantic Prawns, Tomato and Garlic Herb Butter Sauce - 24.00

Chicken Supreme with Sage and Prosciutto Ham, Roast Sweet Potatoes and Madeira Jus - 19.50

Rack of Lamb with Mustard and Herb Crust, Dauphinoise Potatoes and Rosemary Jus - 27.00

Tournedos of Beef Fillet with Wild Mushroom Duxelle and crispy Roscoff Onions
Madeira Jus finished with White Truffle Oil - 33.00

FROM THE CHARGRILL

Steaks are served with roasted Vine Tomato, Portobello Mushroom and Chips

10oz Sirloin Steak – 29.00

7oz Prime Fillet of Beef – 30.00

Sauces – 3.00

Brandy & Green Peppercorn | Yorkshire Blue | Bordelaise | Café de Paris Butter

SIDE DISHES

Chunky Chips with Sea Salt - 3.50

Truffle and Parmesan Fries - 5.00

Dauphinoise Potatoes – 4.00

New Potatoes with Garlic and Herbs - 3.50

Maple glazed Carrots with Coriander - 3.50

Broccoli with Almond Butter - 3.50

DESSERTS

Vanilla Crème Brûlée with Hazelnut Shortbread Biscuits - 7.00

Dark Belgian Chocolate Tart with Passion Fruit Crèmeux - 8.00

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream - 7.50

Caramelised Clotted Cream Parfait with Strawberries, Meringue and Elderflower Jelly - 8.00

Selection of British Artisan Cheeses, Fruit Chutney, Yorkshire Brack and assorted Biscuits

Three Cheeses - 8.50

Five Cheeses - 12.00

PORTS

	50ml	Bottle
PORTO ALEGRE, RUBY	4.00	35.00
TAYLORS LBV 2010	5.00	55.00
POCAS, 10-YEAR-OLD TAWNY	6.00	62.50

DESSERT WINES

	50ml	½ Bottle
CHATEAU BELINGARD RESERVE MONBAZILLAC, FRANCE	4.00	26.00
CHATEAU FILHOT 2eme CRU CLASSE SAUTERNES	8.00	40.00
CAMPBELLS RUTHERGLEN MUSCAT AUSTRALIA	6.50	32.00
CASA SILVA SEMILLON GEWURTZTRAMINER, CHILE	4.00	35.00

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.