

A LA CARTE MENU

NIBBLES

Marinated Provençal Olives (V)	4.00	Chickpea Falafel with Mint Yoghurt (V)	6.00
Spicy Chorizo and Garlic King Prawns	7.50	Halloumi Fries with Sriracha Mayonnaise (V)	5.50

STARTERS

Soup of the Day served with home-made Bread (V)	7.50
Goats Cheese in crisp Filo with Red Onion Chutney, Quince Jelly and Hazelnuts (V)	8.50
Beetroot cured Salmon with Apple, Fennel and Wasabi Crème Fraiche	9.00
Duck Confit with Sesame Cucumber and Ginger spiced Red Plum Chutney	9.50
Pan-seared Scallops with Crab Bisque finished with Tomato, Fennel and Tarragon	13.00

MAIN COURSES

King Prawn Linguine with Garlic, Black Olives and Cajun spiced Cherry Tomatoes Parmesan and Basil Pistou Dressing	18.50
Butternut Squash Risotto with roasted Red Peppers and Wild Roquette Sweet pickled Red Onion and Walnut Pesto (V)	16.00
Pan-seared Fillet of Hake with Parsnip Puree and Samphire Mussels with Garlic and Dijon Mustard Velouté	26.00
Thyme roasted Chicken Supreme with sautéed Wild Mushrooms Smoked Pancetta, Truffle Arancini and Red Wine Jus	18.50
Oven-roasted Loin of Venison with Pumpkin Seed Crust and Juniper Jus Granny Smith Apple, Wild Cranberries and Dauphinoise Potatoes	34.00
Tournedos of Prime Fillet of Beef with Wild Mushroom Duxelles and crispy Roscoff Onions Madeira & Thyme Jus finished with White Truffle Oil	33.00

FROM THE CHARGRILL

Steaks are served with roasted Vine Tomato, sautéed Garlic Mushrooms and Chips

10oz Sirloin Steak – 29.00

7oz Prime Fillet of Beef – 30.00

Sauces – 3.00

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

SIDE DISHES

Chunky Chips with Sea Salt	3.50	Spiced Red Cabbage with Lingonberries	4.00
Dauphinoise Potatoes	4.00	Maple Carrots with Coriander	3.50
Truffle and Parmesan Fries	5.00	Broccoli with Almond Butter	3.50
New Potatoes with Garlic and Chives	3.50	Black Pepper and Parmesan Parsnips	3.50

DESSERTS

Grand Cru Hazelnut Affogato
Vanilla Bean Ice Cream with a Shot of Espresso and Frangelico Liqueur
7.00

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

Crème Brûlée flavoured with Vanilla and Grand Marnier
Lemon Shortbread Biscuits
7.50

Dark Belgian Chocolate Parfait with Milk Chocolate Ganache
Caramelised Bananas with Woodford Reserve and Peanut Brittle
8.00

Baked Apple Tart Tatin with Lingonberries
Cinnamon Crumble and Cornish Clotted Cream
8.00

Selection of British Artisan Cheeses with home-made Fruit Chutney
Yorkshire Brack and assorted Biscuits
Three Cheeses - 8.50
Five Cheeses - 12.00

DESSERT WINE & PORT

	50ml
Chateau Belingard Reserve Monbazillac, France	4.00
Chateau Filhot, 2eme Cru Classé Sauternes, France	8.00
Campbells Rutherglen Muscat, Australia	6.50
Casa Silva Semillon Gewurztraminer, Chile	4.00
Porto Alegre, Ruby Port, Portugal	4.00
Taylors, Late Bottle Vintage 2010, Portugal	5.00
Pocas, 10-year-old Tawny, Portugal	6.00

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.