

A LA CARTE MENU

NIBBLES

Marinated Provençal Olives (V) 4.00

Spicy Chorizo and Garlic King Prawns 7.50 Halloumi Fries with Sriracha Mayonnaise (V) 6.00

STARTERS

Soup of the Day served with home-made Bread (V) – 7.50

Goats Cheese in crisp Walnut Filo Pastry with Red Onion Chutney and Quince Jelly (V) – 8.50

Tandoori spiced Cod Loin with wilted Baby Spinach, Garden Peas and Coriander Yoghurt – 10.00

Ham Hock Terrine with Apricot Chutney and Chicken Liver and Pistachio Truffle – 9.50

Pan-seared King Scallops with Shellfish Bisque flavoured with Tomato, Fennel and Tarragon – 12.50

MAIN COURSES

Seafood Linguine with Garlic King Prawns, Mussels and Bridlington Crab
Cajun spiced Cherry Tomatoes, Parmesan and Basil Pesto – 22.50

Spinach Blinis with chargrilled Aubergine and Red Peppers
Curried Cauliflower, Chickpeas, Almond and Coriander Pistou (V) – 17.00

Pan-seared Fillet of Hake with creamed Celeriac Puree
Brown Shrimp and Caper Beurre Noisette – 26.00

Thyme roasted Cornfed Chicken Supreme with sautéed Wild Mushrooms
Chorizo and Parmesan Rösti and Red Wine Jus – 19.50

Oven-roasted Loin of Venison with Pumpkin Seed Crust and Juniper Jus
Granny Smith Apple with 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	New Potatoes with Garlic and Chives	3.50
Dauphinoise Potatoes	4.50	Glazed Carrots and Mangetout	3.50
Truffle and Parmesan Fries	5.00	Broccoli with toasted Almonds	3.50

DESSERTS

Amaretto Affogato
Vanilla Bean Ice Cream with a Shot of Espresso and Amaretto 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
Orange Shortbread Biscuits
7.50

Dark Belgian Chocolate Delice with Salted Caramel
White Chocolate Streusel and Candied Hazelnuts
8.50

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.