

WHILST YOU DECIDE

WARM BREAD SELECTION	7	MARINATED OLIVES	5
Olive oil & balsamic vinegar or hummus & red onion marmalade		GARLIC BREAD	5.5
SMOKED PAPRIKA CRISPS	5	CHEESE & GARLIC BREAD	6.5
With a selection of dips		 PAIR YOUR NIBBLES WITH Lyrarakis Assyrtiko or Henri Ehrhart Cremant 'Harmonie' Brut	

STARTERS

GARLIC TIGER PRAWNS	11	BREADED SEABASS	10
In a tomato, red onion, garlic & chilli sauce, with warm bread		In cajun herbs, with raddichio, crispy capers & lemon mayonnaise  PAIR WITH Muga Rioja Rose	
BREADED BRIE	9.5	GOATS CHEESE	9
Deep fried, with a honey fig jam & dressed leaves		Breaded & deep fried with a red onion marmalade, radish & dressed leaves	
CHICKEN LIVER PATE	9.5	PAN SEARED KING SCALLOPS	16
Red onion marmalade, dressed leaves & toasted bread		Black pudding bon bons, crispy bacon, kale, apple & a pea puree	
CRISPY CHILLI BEEF BAO BUNS	12	SCOTCH EGG	9.5
With sesame seeds, sweet chilli, pak choi & dressed leaves		Black pudding, chorizo & pulled pork scotch egg, with chilli jam & roasted red peppers  PAIR WITH Kendermanns Riesling	
SOUP OF THE DAY	8		
With warm bread & garlic butter			

SIDE DISHES

Cajun fries	4.5
Hand cut chips	5
House salad	4.5
Caesar dressed salad	5
Chunky coleslaw	4.5
Parmesan & red wine jus mash	6
Garlic & herb new potatoes	5
Maple roasted carrots & parsnips	5.5
Cauliflower & blue cheese gratin	6
Sauteed green vegetables with toasted flaked almonds	6

SUNDAY ROAST

Choose From:

CHICKEN SUPREME CONFIT PORK BELLY ROAST BEEF

Served with Yorkshire pudding, roast
potatoes, seasonal vegetables & gravy

£23

Only available on Sundays.
From 12:00 whilst stock lasts

**MANY OF OUR DISHES CAN BE ADAPTED TO SUIT A RANGE OF DIETARY REQUIREMENTS.
PLEASE ASK YOUR SERVER FOR DIETARY VERSIONS OF OUR MENU.**

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed.
Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.
Fish may contain bones. Olives may contain stones.

MAIN COURSES

FROM THE GRILL

8oz FILLET STEAK	38
Hand cut chips, chunky coleslaw & vine cherry tomatoes	

10oz SIRLOIN STEAK	34
Hand cut chips, chunky coleslaw & vine cherry tomatoes  PAIR YOUR STEAK WITH Riscos Malbec	

SAUCES	3.5
Harrogate Blue Cheese - Red Wine Jus Confit Garlic Butter - Peppercorn	

BEEF BURGER	19
Cheddar, lettuce, gherkin, beef tomato & burger sauce, with hand cut chips & chunky coleslaw	

CRISPY CHICKEN BURGER	19
Chicken breast, BBQ pulled chicken, cheddar, lettuce, gherkin, beef tomato, with hand cut chips & chunky coleslaw	

HALLOUMI BURGER	19
Lettuce, gherkin, beef tomato, red peppers & burger sauce, with hand cut chips & chunky coleslaw	

Add bacon to your burger or swap cheddar for Harrogate blue cheese	2
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SALADS

SMOKED SALMON & CRAYFISH	19
Mixed leaves, avocado, tomato, onion, cucumber & a French dressing	

WARM GRILLED HALLOUMI	19
A poached egg, new potatoes, olives, roasted cauliflower, kale, garlic & toasted bread	

CHICKEN & BACON CAESAR	18
Grilled chicken breast, crispy bacon, lettuce, anchovies, croutons, parmesan & a caesar dressing  PAIR WITH Roubertas Comte Provence Rose	

SIGNATURE DISHES

CONFIT PORK BELLY	24
Black pudding bon bons, smoked bacon mashed potato, kale, carrots & a red wine jus	

CHICKEN SUPREME	23
Garlic parmentier potatoes, creamed savoy cabbage with bacon & a red wine jus  PAIR WITH WITH Beaujolais Villages	

LOIN OF VENISON	28
Fondant potato, braised & pureed carrot, radicchio & a beetroot, black pepper & red wine jus	

6-HOUR BRAISED BLADE OF BEEF	27
Dauphinoise potatoes, roasted carrots, asparagus, caper & herb dumplings & a red wine jus	

PAN ROASTED SALMON	24
Tomato & chilli risotto, aubergine puree, kale & onion bhaji	

FILLET OF HALIBUT	26
With spinach & potato puree, samphire, asparagus, peas, confit cherry tomatoes & tarragon lemon butter  PAIR WITH Plo De L'isabelle Picpoul De Pinet	

PASTA & RISOTTO

SEAFOOD LINGUINI	20
Prawns, mussels, salmon & cherry tomatoes, in a rich chilli Napoli sauce	

BEETROOT & POACHED PEAR RISOTTO	19
Crumbled Harrogate blue cheese & toasted flaked almonds	

WILD MUSHROOM LINGUINI	18
In a white wine cream sauce, finished with a parmesan crisp	

Add chicken to a risotto or linguini dish	4
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An optional 10% service charge will be added to your final bill, 100% of which
will be distributed amongst the staff working here today.