



STARTERS

SERVED MONDAY - SATURDAY

LAMB KOFTA

Grilled spiced lamb kofta made from the finest Yorkshire lamb mince, flavoured with garlic, herbs and onions. Served with house mixed salad and homemade mint yoghurt.

£13.00



CHILLI PRAWNS (GF OA)

Seared king prawns cooked with white wine, chilli, garlic and smoked paprika. Served with crusty sourdough.

£13.00



PORK BELLY BITES

Maple glazed pork belly bites, smoky chipotle aioli, crispy crackling.

£13.00

DUCK LIVER AND ORANGE PÂTÉ

Yorkshire finest duck liver and orange pâté, caramelised onions, crusty sourdough.

£13.00



ZUCCHINI TARTARE (GF, V, VG OA)

Gently spicy sauteed zucchini, tomatoes and onions, served with dollop of thick Greek yoghurt and crusty sourdough.

£11.00

BEETROOT CARPACCIO (GF, V, VG OA)

Thinly sliced marinated beetroot served with a fluffy goat's cheese mousse and roasted sunflower seeds.

£11.00



SOUP OF THE DAY (VG)

Chef's favourite soup made from locally sourced ingredients, crusty sourdough.

£9.00

BREAD BASKET (VG)

Crusty sourdough bread from Bluebird Bakery, homemade garlic butter, pomace olive oil and balsamic.

£8.00

GF = Gluten Free
V = Vegetarian
VG = Vegan
OA = Option Available

If you have a food allergy or a special dietary requirement, please inform a member of our staff.

An optional 10% service charge is added to your bill and shared equally among our staff.

If you prefer not to pay it, simply let your server know.



MAINS

SERVED MONDAY - SATURDAY

BEEF MEDALLIONS (GF OA)

£32.00

Pan-seared beef fillet medallions served pink or well done. Served with buttered mashed potatoes, finished with a creamy mushroom and peppercorn sauce.

LAMB RUMP (GF OA)

£30.00

Juicy and tender Yorkshire lamb rump served pink or well done, marinated with fresh rosemary. Served with dauphinoise potato, honey-glazed carrots and mint sauce.

OX CHEEK

£30.00

Our signature slow-braised ox cheek, beautifully tender. Served with horseradish mashed potatoes and onion demi-glace sauce.

CAJUN CHICKEN (GF)

£27.00

Grilled chicken breast marinated in Cajun spices. Served with roasted new potatoes and Tendersteam broccoli, finished with a creamy mushroom sauce.



CHICKEN SKEWER (GF OA)

£27.00

Grilled lemon, lime and honey chicken fillets on the skewer, seasonal grilled vegetables & crispy skin on fries, served with home-made tzatziki.

FISH OF THE DAY (GF)

Ask your server about the catch of the day. All fish supplied by local supplier *F.R. Fowler & Son, Burnholme Fisheries (est. 1906)*.

ASK YOUR
SERVER



VEGETABLE PLATTER (GF, V, VG OA)

£25.00

Pan fried seasonal green vegetables, bottom mushrooms and roasted new potatoes, cherry tomatoes finished with balsamic glaze.

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MEAT

SERVED MONDAY - SATURDAY

All dishes served with skin-on crispy fries and mixed salad. Upgrade to truffle and Parmesan fries available.

60-DAY SALT AGED 20OZ T-BONE STEAK

£59.00

Sirloin and fillet in one cut, offering exceptional flavour and texture. Ideal for sharing or enjoying solo.

60-DAY SALT AGED 13OZ PORTERHOUSE SIRLOIN STEAK

£41.00

Bone-in sirloin with a layer of soft fat that renders during cooking, delivering deep flavour and succulence.



60-DAY SALT AGED 10OZ RIB-EYE STEAK

£37.00

Rich marbling throughout, delivering exceptional flavour and tenderness.

60-DAY SALT AGED 7OZ FILLET OF BEEF

£39.00

A centre-cut fillet from the tenderloin. Extremely tender and lean.

60-DAY SALT AGED 10OZ SIRLOIN STEAK

£36.00

Classic cut with a layer of flavourful fat and marbling throughout.

YORKSHIRE FINEST 8OZ BEEF BURGER

Yorkshire finest 2x 4oz beef patties expertly seasoned and flavoured with small amounts of herbs and black pepper delivering deep, rich flavour. Served in a brioche bun with red onion, tomato, baby gem, cheddar cheese and our home-made burger sauce.

£24.00



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SIDES & SAUCES

SIDES

SKIN-ON CRISPY FRIES	£5.50
CREAMY MASHED POTATOES	£5.50
HOUSE MIXED SALAD	£5.00
DAUPHINOISE POTATO	£7.00
TRUFFLE AND PARMESAN FRIES	£7.00
TANGY TENDERSTEM BROCCOLI	£7.50
SEASONAL GREEN VEG	£7.50
GARLIC MUSHROOMS	£6.50
ROASTED NEW POTATOES	£6.50
HONEY-GLAZED CARROTS	£6.00



SAUCES

PEPPERCORN SAUCE	£4.00
DIANE SAUCE	£4.00
BLUE CHEESE SAUCE	£4.00
RED WINE SAUCE	£4.00
CHIMICHURRI	£4.00



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