

SNACKS & SHARING BOARDS

Italian mixed olives 3.5 | Harissa spiced nuts 3.5 | Goat's cheese stuffed baby peppers 4.5 | Warm bread & salted butter 3.5

Crispy pork pancakes | 14
Spring onion, cucumber,
char siu sauce

Vegetable platter (v) | 10
Cheese stuffed peppers, hummus,
crudities, charred halloumi & warm bread

Cold cut meat board | 14
Milano, Serrano, Yorkshire pork pie,
gherkins & warm bread

Grilled seafood platter for 2 | 40
Oysters, prawns, mussels, warm
bread and French fries.
all grilled and served with garlic butter
Add lobster | 38

SALADS

Caesar salad | 7.5
Gem hearts, parmesan, garlic cream, herb
croutons
add grilled chicken breast | 4
add half lobster | 20

Tomato & ricotta salad (v) | 7.5
ice wine vinegar compressed strawberries,
heirloom tomatoes,
balsamic caviar, ricotta & espelette crisp

Aged serrano ham & peach salad (p) | 8
Buffalo mozzarella, rocket shoots &
citrus herb oil

STARTERS

Broccoli & summer squash velouté (v) | 7.5
Bleu D'Auvergne beignet, pickled green
strawberry,
basil powder & Jospier roast celeriac

Oysters
Lemon, tabasco & shallot vinegar
6 oysters | 15
12 oysters | 27
18 oysters | 40

Chicken liver pate | 7
Pickled onion, peach gel, tomberries, espelette &
charred cucumber

Smoked salmon | 8.5
Rillettes of salmon with pickled radishes & spiced
olive oil crackers

AFTERNOON TEA AVAILABLE TO BOOK

Afternoon tea | 24pp
Afternoon tea plus glass of fizz | 28pp
Afternoon tea plus cocktail | 30pp
Available Monday – Thursday, 1pm – 4pm

MAINS

Curried moules frites | 12
Shetland mussels with ginger & lemongrass

Pork belly (p) | 14
Hot and Sour glaze, pickled kohlrabi,
endives, Jersey Royal potatoes

Free range chicken | 15
Wild mushroom & tarragon pot pie,
summer squash & piquillo

Yorkshire ale batter haddock | 13
Chunky chips, crushed spring peas,
charred lemon & tartare sauce

Ricotta ravioli (v) | 11
Truffle, spinach & parmesan
add chicken | 4 add prawns | 4

Salmon fillet | 14
Roast baby courgettes, tortellini & pesto

SIDES | 4.5

espelette & parmesan fries
chunky cooked chips
mushroom & onion gratin
roast beetroots & balsamic
broccoli with ginger, chilli &
garlic
tomato & red onion salad

SAUCES | 2.5

béarnaise
truffled hollandaise
peppercorn
red wine
blue cheese
garlic & herb butter

GRILL

All of our beef is sourced from the Orkney Islands,
which are situated off the north east coast of
Scotland. All the cuts are cooked in our jospier grill
to give great chargrilled texture and smoky
flavour.

Orkney beef burger (p) | 12
aged bacon, mature cheddar,
wild garlic & truffle aioli

Yorkshire sausage (p) | 10
Outdoor reared pork with herb & garlic

Flat Iron (200g) | 15
Cut from the shoulder

Sirloin (330g) | 31
Cut from the saddle

Rib-eye (300g) | 31
Cut from the fore-ribs

Fillet (225g) | 32
Most tender cut

Whole native lobster | 38
Garlic herb butter & charred lemon

Catch of the day
please ask your server

DESSERTS

Wild Madagascan crème brûlée | 6.5 (v)

Sticky toffee pudding | 7 (v)
toffee sauce, vanilla ice cream

Tropical fruit & coconut cheesecake | 7 (n)
mango sorbet

Warm triple chocolate brownie | 7
Vanilla ice cream, chocolate sauce