

YORKSHIRE A 'LA CARTE

Starters

Gazpacho	5.5
Crab <i>Gin, Cucumber & Artichoke</i>	8
Asparagus <i>Charred Asparagus, Poached Duck Egg & Hollandaise Sauce</i>	9.5
Braised Pig Cheek <i>Apple, Sage, Onion & Celeriac Veloute</i>	8.5
Hand Dived Scallop <i>Lobster & Caviar Risotto, Sea Herbs</i>	10

Main Courses

Seared Pork Loin <i>White Beans, Chorizo, Charred Grelots</i>	18.5
Roast Cod Loin <i>Peas, Charred Baby Gem & Pancetta</i>	18.5
Blackened Beef Fillet <i>"Chips", Shallots, Wild Garlic and Bacon Mayonnaise.</i>	24
Barbequed Heritage Carrots <i>Salt Baked Beetroot, Goats Cheese & Herbs</i>	13
Braised Octopus <i>Caponata, Burnt Aubergine, Basil, Roasted Pepper and Cucumber</i>	17
Roast Lamb Loin & Neck <i>Parmesan Gnocchi, Roast Garlic & Anchovy</i>	22.5

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Steaks

8oz Salt Aged Rib Eye 24

8oz Salt Aged Sirloin 26

Our steaks are salt aged with pure Himalayan salt. Served with chips, mushrooms, tomatoes & watercress.

Sauces

Peppercorn 3.5

Blue Cheese 3.5

Side Dishes

Triple Cooked Chips 3.5

Jersey Royal Potatoes 3.5

Spring Cabbage & Pancetta 3.5

Tenderstem Broccoli & Almonds 3.5

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Desserts

Peanut Butter Cheesecake

Banana, Peanut, Brittle

7

Chocolate

Yuzu, Lime & Sesame

7

Popcorn Panna cotta

Salted Caramel & Apple

7

White Chocolate Crèmeux

Burnt White Chocolate, Hazelnut & Beetroot

7

Your Selection of Four English Cheeses, Chutney & Biscuits

(Also Available As Extra Course For The Whole Table)

9

Taylor's Vintage 2010 Port

4

Graham's Tawny Port

4

YORKSHIRE A 'LA CARTE

Cheeses

Swaledale Traditional *by Swaledale Cheese*

A citrusy, crumbly cows milk cheese, produced and hand-made by the Reed family in Richmond, North Yorkshire.

Smoked Original Goats Cheese *by Ribblesdale*

An excellent, well balanced flavour, tasty and creamy. Made in Yorkshire with Yorkshire milk. Smoked over oak chippings.

Wensleydale Top Tier *by Wensleydale Creamery*

A 1930's recipe of Wensleydale. Harder and Creamier than your typical crumbly Wensleydale. Made in Hawes, Yorkshire.

Devils Rock Blue *by Pextenment Cheese*

Based on the soft Italian cheeses such as Dolcelatte. This organic cheese is matured for 4 weeks as it grows a blue rind completely covering the cheese. Produced in West Yorkshire.

Goat Gouda Gold *by Ribblesdale*

A Gouda style cheese, made locally, using Yorkshire goats milk. Aged to 6 months with a hard nutty and sweet flavour.

Barncliffe Brie *by Yorkshire Fine Cheese*

Hand crafted in Yorkshire, this Brie has an earthy flavour with a smooth texture, with a golden centre. Made using cows milk local to Huddersfield.

Moorland Tomme *by Botton Creamery*

Traditionally produced in the French Alps, this version of a Tomme has a rich hazelnut flavour, produced in the North Yorkshire Moors.

Our beautiful cheeses come from 'Love Cheese', an Artisan cheese shop which is located 500 meters away on Gillygate; where using continental styles, Yorkshire herds and passion are at the heart of everything they do.

Coffee & Tea

Cafetiere For One

Freshly ground coffee

3

Tea For One

Regular or herbal

2

Espresso

Small cup of very strong, black coffee

2

Cappuccino

Shot of espresso, a little steamed milk & foamed milk

3

Caffe Latte

Shot of espresso, steamed milk & foamed milk

3

Hot Specialties

French Coffee

Grand Marnier

7

Toasted Almond Coffee

Amaretto & Kahlua

7

Sky Coffee

Drambuie

7

Irish Coffee

Telling

7

Caffe Corretto

Sambuca

7

Add An Extra Shot To Your Coffee For £3