



À La Carte Menu

Starters

Sourdough Board with Oil, Balsamic, and Olives Locally Sourced Crusty Sourdough, Extra Virgin Olive Oil, Balsamic Vinegar, and Olives	£4.75
French Onion Soup Gruyere Croute	£6.95
Whitby Crab Served on Toasted Sour Dough with Mango Salsa, Confit Chorizo & Lemon Gel	£9.95
Moules Steamed Mussels, Pancetta, Cider and Leek Jus	£9.95
Camembert Filo Pastry Parcels Spicy Plum Chutney, and Hazelnut Dressing	£8.75
Heritage Tomato and Whipped Feta Tart (Ve) with Basil Pesto and Toasted Pine Nuts	£7.95
Mushroom and Black Truffle Duxelles Tart (v) Confit Egg Yolk, Mushroom Ketchup, and Crispy Onions	£7.75

Mains

8oz Rump Steak Vine Cherry Tomatoes, Field Mushroom, Fries, Watercress, and Peppercorn Sauce	£23.75
Beef Brisket Wellington Truffle Mash, Vichy Carrots, Buttered Kale, and Red Wine Gravy	£19.95
Salt aged Spring Lamb Rump Dripping Fondant Potato, Heritage Carrots, Baby Leeks and Salsa Verde	£22.95
Citrus Cured Hake Loin Parmentier Potatoes, Chargrilled Asparagus, Broad Beans, White Wine & Chive Cream Sauce	£19.50
Pan Fried Sea Trout New Potatoes, Sun Dried Tomato, Sweet Pickled Red Onions & Salsa Verde Salad	£20.50
Vegan Shepherd's Pie Chantenay Carrots and Kale	£16.75

Sharing Platters

Charcuterie Meats Platter £15.95
Salami, Prosciutto, Pastrami, Chorizo, Pepperoni, Pickled Red Onion, Rocket Salad, Cherry Tomatoes, Crisps, Olives, Oil & Balsamic. Served with Sourdough Bread.

Cheese Deli Platter £14.95
Black Bomber, Brie, Smoked Goat Cheese, Cheddar, Wensleydale Blue, Pickled Red Onion, Rocket Salad, Crisps, Cherry Tomatoes, Olives, Oil & Balsamic. Served with Sourdough Bread

Mixed Deli Board Platter £18.50
Salami, Pastrami, Prosciutto, Chorizo, Pepperoni, Black Bomber, Brie, Smoked Goat Cheese, Cheddar, Wensleydale Blue, Pickled Red Onion, Rocket Salad, Crisps, Cherry Tomatoes, Olives, Oil & Balsamic. Served with Sourdough Bread

Sides

Skin On Triple Cooked Chips	£4.50
Kale and Chantenay Carrots	£5.50
Skin On Truffle and Parmesan Fries	£5.50
Sourdough Bread	£3.95
Salt and Vinegar Onion Rings	£4.50
Mixed Salad	£4.50



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Desserts

Honey and Peach 'Melba'	£7.75
Honey Cake, Raspberries, Honey Roast Peach, Crème Fraiche Chantilly, Blood Peach, and Raspberry Sorbet	
Hot Chocolate Brownie	£6.95
Hazelnut and Tonka Bean Ice Cream	
Frozen Berries	£6.95
Hot White Chocolate Ganache	
Crème Brulee (ve)	£6.95
Rhubarb Puree & Stem Ginger Shortbread	
Boozy Affogato	£8.95
Espresso, Kahlua, and Ice Cream	
Lemon Meringue Tart	£7.95
Set Lemon Curd, Meringue Tart, served with Berry Compote and Lemon Curd Ice Cream	
Ice Creams and Sorbets	£6.50
British and Continental Cheese Selection	£10.95
Hot Drinks	
Tea for One Green, Earl Grey, Chamomile, Fruit Flavours	£3.25
Cafetiere for One	£3.25
Cappuccino	£3.45
Americano	£2.75
Latte	£3.95
Espresso	£2.75
Hot Chocolate	£4.95
Liqueur Coffee Irish, Brandy, Baileys, Amaretto	£8.95



Please always inform your server of any intolerances or allergies.

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We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges. We do not add a service charge to your bill. 100% of the tips you leave are distributed amongst the staff.