



À La Carte Menu

Starters

Sourdough Board with Oil, Balsamic, and Olives	£4.75
Locally Sourced Crusty Sourdough, Extra Virgin Olive Oil, Balsamic Vinegar, and Olives	
French Onion Soup	£6.95
Gruyere Croute	
Whitby Crab	
Served on Toasted Sour Dough with Mango Salsa, Confit Chorizo and 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
Beetroot and Whipped Feta Tart (Ve)	£6.95
with Walnut Pesto and Toasted Walnuts	
Mushroom and Black Truffle Duxelles Tart (V)	£7.75
Confit Egg Yolk, Mushroom Ketchup, and Crispy Onions	

Mains

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

Deli Platters

Charcuterie Meats Platter £15.95
Salami, Prosciutto, Pastrami, Chorizo, Pepperoni, Pickled Red Onion, Rocket Salad, Cherry Tomatoes, Crisps, Olives, Oil and 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 and 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 and 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

Bramley Apple & Plum Crumble Clotted Cream Ice Cream	£7.75
Hot Chocolate Brownie Salted Caramel Ice Cream	£6.95
Frozen Berries Hot White Chocolate Ganache	£6.95
Crème Brulee (Ve) Strawberry Puree and Lemon & Lavender Shortbread	£6.95
Boozy Affogato Espresso, Kahlua, and Clotted Cream Ice Cream	£8.95
Lemon Meringue Tart Set Lemon Curd, Meringue Tart, Berry Compote, and Lemon Curd Ice Cream	£7.95
Ryeburn of Helmsley 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



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**Please always inform your server of any intolerances or allergies.
You can view our allergen menus by scanning the QR code**

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.