



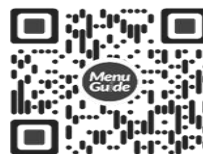
À La Carte Menu

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	£7.75
Gruyere Croute	
Whitby Crab	
Served on Toasted Sour Dough with Mango Salsa, Confit Chorizo and Lemon Gel	£12.95
Moules	
Steamed Mussels, Pancetta, Cider and Leek Jus	£12.95
Ham Hock and Spicy 'Nduja Croquettes	
Romesco Sauce, Pickled Watermelon Radish and Carrot, Parmesan Crisps	£10.40
Beetroot and Whipped Feta Tart (Ve)	£8.25
with Walnut Pesto and Toasted Walnuts	
Mushroom and Black Truffle Duxelles Tart (V)	£8.65
Poached egg, Mushroom Ketchup, and Crispy Onions	

Mains

8oz Rump Steak	£26.75
Vine Cherry Tomatoes, Field Mushroom, Fries, Watercress, and Peppercorn Sauce	
Beef Brisket Wellington	£23.85
Truffle Mash, Vichy Carrots, Buttered Kale, and Red Wine Gravy	
Salt aged Lamb Rump	£29.50
Dripping Fondant Potato, Heritage Carrots, Baby Leeks, and Salsa Verde	
Citrus Cured Hake Loin	£25.40
Parmentier Potatoes, Chargrilled Asparagus, Broad Beans, White Wine and Chive Cream Sauce	
Vegan Shepherd's Pie (Ve)	£16.75
Chantenay Carrots and Kale	



Scan Me
Or visit this url:
mnu.mx/539E0FC
to see our allergen menus

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.

Deli Platters

Charcuterie Meats Platter	£18.75
Salami, Prosciutto, Pastrami, Chorizo, Pepperoni, Pickled Red Onion, Rocket Salad, Cherry Tomatoes, Crisps, Olives, Oil and Balsamic. Served with Sourdough Bread.	
Cheese Deli Platter	£17.25
Abbots Gold, Brie, Goats Cheese, Cheddar, Harrogate Blue, Pickled Red Onion, Rocket Salad, Crisps, Cherry Tomatoes, Olives, Oil and Balsamic. Served with Sourdough Bread	
Mixed Deli Board Platter	£23.50
Salami, Pastrami, Prosciutto, Chorizo, Pepperoni, Abbots Gold, Brie, Goats Cheese, Cheddar, Harrogate Blue, Pickled Red Onion, Rocket Salad, Crisps, Cherry Tomatoes, Olives, Oil and Balsamic. Served with Sourdough Bread	

Sides

Skin On Triple Cooked Chips	£4.95	Kale and Chantenay Carrots	£5.50
Skin On Truffle and Parmesan Fries	£5.95	Sourdough Bread	£3.95
Salt and Vinegar Onion Rings	£4.50	Mixed Salad	£4.50

Desserts

Bramley Apple & Plum Crumble	£7.75
Vanilla Ice Cream	
Hot Chocolate Brownie	£7.75
Salted Caramel Ice Cream	
Frozen Berries	£7.75
Hot White Chocolate Ganache	
Crème Brulee (Ve)	£7.75
Strawberry Puree and Lemon & Lavender Shortbread	
Boozy Affogato	£6.95
Espresso, Kahlua, and Vanilla Ice Cream	
Lemon Meringue Tart	£7.75
Set Lemon Curd, Meringue Tart, Berry Compote, and Lemon Curd Ice Cream	
Locally Sourced Ice Creams and Sorbets	£7.75
British and Continental Cheese Selection	£12.75
Hot Drinks	
Tea for One Green, Earl Grey, Chamomile, Fruit Flavours	£4.00
Cafetiere for One	£4.75
Cappuccino	£4.50
Americano	£4.25
Latte	£4.95
Espresso	£4.00
Hot Chocolate	£4.95
Liqueur Coffee Irish, Brandy, Baileys, Amaretto	£8.95