



À LA CARTE MENU

FOR THE TABLE

Sourdough Board with Oil & Balsamic	£4.95	Mixed & Assorted Olives	£2.95
Homemade Flatbread & Whipped Feta	£5.95	House Pork Crackling	£3.45

STARTERS

Chicken Satay	£7.75
Marinated & Grilled Thigh with Asian Style Slaw	
Mackerel Rillettes	£8.95
Apple & Celeriac Remoulade, Apple Puree & Toasted Brioche	
Red Onion Tarte Tatin	£7.75
Whipped Feta, House Pesto & Wild Rocket	
Soup of the Day	£7.75
Ask your server for today's soup option	
Confit Duck Leg Bon Bons	£8.95
With Spicy Plum Sauce, Pickled Blackberries & Garnish	

MAINS

Butternut Squash & Feta Pithivier	£19.95
With Sherry Vinegar Gel, Butternut Squash Puree & Herby Mashed Potatoes	
Salmon Fillet	£25.95
Lemon & Chive Hollandaise, Buttered Baby Potatoes, Tenderstem Broccoli & Poached Egg	
Poulet Francaise	£21.95
Pan Roasted Chicken Supreme, French Peas with Smoked Bacon, Creamed Jus & Confit Potatoes	
Beef Bourguignon Pie	£22.95
Slow Braised Shin & Cheek, Lardons, Baby Silverskin Onions, in Red Wine Sauce, Served with Mustard Mashed Potatoes & Winter Root Vegetables	
Rump of Lamb	£25.95
With Dauphinoise Potatoes, Creamed Garlic Puree, Baby Carrots, Baby Leeks & Jus	

CLASSICS

Steak Frites	£19.95
6oz Steak, House Fries & Garnish	
<i>Add Peppercorn Sauce £1.95</i>	
Beer Battered Fish & Chips	£19.95
With Pea Puree, Curry Sauce, Tartare Sauce & Triple Cooked Chips	
Chargrilled 8oz Salt Aged Sirloin	£36.95
With Frites, Watercress Salad, Roast Mushroom & Tomato	
<i>Add Peppercorn Sauce £1.95</i>	

SIDES

House Fries	£4.95	Truffle & Parmesan Fries	£5.95
Pigs in Blankets	£4.45	Buttered Kale & Savoy Cabbage	£4.45
Mixed Leaf Salad	£4.95	Beer Battered Onion Rings	£4.95
Winter Root Vegetables	£4.45	Thick Cut Chips	£4.95

DESSERTS

Sticky Toffee Pudding	£7.75
Toffee Sauce & Vannilla Ice Cream	
Baked Alaska	£8.75
Homemade Chocolate Brownie, Salted Caramel Ice Cream, Encased in Italian Meringue	
Indulgent Chocolate Torte	£7.75
Indulgent Torte encased in Chocolate Pastry, with Chocolate Tuille & Salted Caramel Ice Cream	
Apple & Plum Crumble	£7.75
With Crème Anglaise	
Locally Sourced Ice Creams & Sorbets	£7.75
Ask Your Server For Options	
Cheese Board <i>For Two To Share</i>	£14.95
Abbots Gold, Harrogate Blue, Creamy Brie, Grapes, Chutney & Sourdough Croutes	

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



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

Or visit this URL: mnu.mx/539E0FC to see our allergen menus

A discretionary optional 10% service charge will be added to your bill.
The service charge is distributed fairly amongst the staff.

