

À la Carte Menu

To Start

YORKSHIRE LEEK AND POTATO VELOUTÉ (V)

Crispy Potato Tots

£10

YORKSHIRE RABBIT TERRINE

Date Purée, Confit Grelot Onion, Crispy Chicken Skin, Gingerbread

£15

TWICE BAKED CHEESE SOUFFLÉ (V)

Chive Cream Sauce, Candied Pecans

£10.5

HAND DIVED KING SCALLOP

Ras el Hanout Cream, Sea Greens, Pedro Ximénez Soaked Raisins

£19

NORTH SEA CRAB TIAN

Apple, Fermented Turnip, Tarragon Emulsion

£17

To Follow

CHARGRILLED SALT AGED PORK FILLET
Sweet Potato, Kale, Artichoke, Asparagus
£30

CORNFED CHICKEN SUPREME
Charred Cabbage, Chorizo & Sweetcorn, Blue Cheese
£30

OVEN BAKED NORTH SEA HALIBUT
Fresh Soft Herb & Lemon Crust, Garden Vegetable and Mussel Broth
£36

BRAISED OX CHEEK
Homemade Gnocchi, Celeriac Variations, Roast Marinated Artichokes
£32

WILD SALMON FILLET
Champagne & Yuzu Sauce, Salmon Mousse, Sea Greens
£32

BUBBLE AND SQUEAK (V)
Poached Hen's Eggs, Parsley & White Wine Cream, Charred Sprouting Broccoli
£25

Sides

CHUNKY CHIPS – FRIES – HOUSE SALAD – BUTTERED NEW POTATOES –
BROCCOLI HOLLANDAISE – CHARGRILLED COURGETTE IN GARLIC & CHIVE BUTTER

£5