

APERITIF

PILAR

Bacardi heritage rum, rinququin,
pineapple syrup, lime, mint, soda

11

COSMOPOLITAN (1934)

Portobello Road gin, orange curacao,
lemon, raspberry syrup

8

THE MARTINI

Sipsmith gin, orange bitters, sugar
syrup

9

WHITE WINE

175ml / 375ml / 750ml

PINOT GRIGIO

SARTORI, ARCOLE

Italy, 2015

7 / 14 / 27

SAUVIGNON BLANC,

YEALANDS "LANDMADE",
New Zealand, 2016

9 / 17 / 32

GRUNER VELTLINER,

AM BERG, BERNHARD OTT
Austria, 2015

10 / 18 / 36

POUILLY FUISSÉ,

DOMAINE CORNIN,
Burgundy, 2015

12 / 23 / 45

RED WINE

175ml / 375ml / 750ml

FLEURIE,

CHATEAU DE RAOUSSET,
Beaujolais, 2015

7 / 14 / 28

MALBEC 'ESTACION 1883',

TRAPICHE, MEDOZA,
Argentina, 2014

9 / 18 / 35

RIOJA RESERVA,

IZADI,
Spain, 2012

10 / 20 / 40

PINOT NOIR,

AUGUST KESSELER,
Germany, 2012

12 / 24 / 45

APPETISERS

HAM HOCK TERRINE 7
piccalilli, toasted sourdough

RED ONION & FETTLE GALETTE 7
balsamic dressing

SEVERN & WYE SMOKED SALMON BLINI ... 10
chive & lemon crème fraiche

FRITTO MISTO 10
aioli mayonnaise

PAN FRIED SCALLOPS

parsnip purée, curry oil, golden raisins

12

CRISPY GOATS CHEESE 8
roasted beetroot, walnut, watermelon

CRAB LINGUINI 9/16
chilli, garlic, lemon

STEAMED EAST COAST MUSSELS 8.5
white wine, garlic & parsley broth

SMOKED HADDOCK CHOWDER 8
fresh bread, poached egg, chopped chive

ENTRÉES

BUTTER ROASTED CHICKEN 17
creamed potato, Doreen's black pudding, thyme jus

ROAST LOIN OF YORKSHIRE VENISON.... 22
grilled onion, chesnut crumb, blueberry sauce

SHEPHERD'S PIE 12
Yorkshire lamb, creamed potato, buttered broccoli

SALMON FISH CURRY

fragrant rice, riata, mango chutney

18

LEMON SOLE MEUNIÈRE 22
brown shrimp, capers, lemon, minted ratte potatoes

FISH & CHIPS 16
mushy peas, tartar sauce

GRILLED COD..... 20
thyme & Gruyère crust, chive beurre blanc

BUTTERNUT SQUASH RISOTTO 8/14
toasted pumpkin seeds

GRILL

All our beef is selected and hand cut
by Donald Russell, Royal Warrant
holder since 1984 and trusted
supplier to H.M. The Queen

T-BONE
(400g)
36

FILLET
(220g)
32

CHATEAUBRIAND
(500g)
62

RIB EYE
(280g)
32

STEAK FRITES
(250g)
18



SAUCES

BEARNAISE / PEPPERCORN /
CAFE DE PARIS/GARLIC BUTTER

2

VEGETABLES

HAND CUT CHIPS

◇

MINTED RATTE POTATOES

◇

MIXED LEAF SALAD

◇

CREAMED SPINACH & NUTMEG

◇

BROCCOLI HOLLANDAISE

◇

ROASTED SEASONAL VEG

◇

CHAMP MASH POTATO

3.5

IF YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT PLEASE KEEP US INFORMED.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL AND GIVEN TO OUR FOOD & BEVERAGE TEAM. THANK YOU.

DOWNSTAIRS

— AT DELUXE —

