

APERITIF

BELLINI - Fresh peach
lifted with prosecco
8.00

BILLECART SALMON,
BRUT RESERVE
NV CHAMPAGNE, France
10.00

BOBBY'S SCHIEDAM GIN,
FEVER TREE TONIC. Schiedam,
Netherlands
7.50

WHITE WINE

175ml / 375ml / 750ml

PINOT GRIGIO
SARTORI, ARCOLE
VENETO,
Italy 2015
7.00 / 14.00 / 27.00

SAUVIGNON BLANC,
YEALANDS "LANDMADE",
New Zealand, 2016
9.00 / 17.00 / 32.00

POUILLY FUISSÉ,
DOMAINE CORNIN,
Burgundy, 2015
12.00 / 23.00 / 45.00

RED WINE

175ml / 375ml / 750ml

FLEURIE,
CHATEAU DE RAOUSSET,
Beaujolais, 2015
7.00 / 14.00 / 28.00

MALBEC 'ESTACION 1883',
TRAPICHE,
MEDOZA,
Argentina, 2014
9.00 / 18.00 / 35.00

RIOJA RESERVA,
IZADI, Spain, 2012
10.00 / 20.00 / 40.00

WINE DINNERS

Curated 4-course
menu with canapés
and wine pairings.

'Something Great
From America'
26th October - £55pp

Taittinger Champagne
16th November - £75pp

APPETISERS

HAM HOCK TERRINE
piccalilli, toasted sourdough..... 7.00

RED ONION & GOATS CHEESE GALETTE
balsamic dressing..... 7.00

BEETROOT & VODKA CURED SALMON
cucumber relish 10.00

FRITTO MISTO
aioli mayonnaise..... 10.00

PAN FRIED SCALLOPS

PARSNIP PURÉE, CURRY OIL
& GOLDEN RAISINS 12.00

CRISPY GOATS CHEESE
roasted beetroots, walnuts & watermelon 8.00

CRAB LINGUINI
chilli, garlic & lemon..... 9.00 / 16.00

EGGS BENEDICT
Parma ham & hollandaise 7.00

STEAMED EAST COAST MUSSELS
white wine, garlic and parsley broth..... 8.50

SMOKED HADDOCK CHOWDER
poached egg & chopped chives 8.00

ENTRÉES

BUTTER ROASTED CHICKEN
creamed potato, Doreen's black pudding,
& thyme jus 17.00

RIGATONI
beef ragu 8.00 / 14.00

ROAST LOIN OF YORKSHIRE VENISON,
cabbage, bacon, chesnut crumb, chocolate jus.. 22.00

LEMON SOLE MEUNIÈRE

BROWN SHRIMPS, CAPERS, LEMON &
MINTED RATTE POTATOES ... 22.00

GRILLED SALMON
buttered spinach, sauce choron..... 16.00

BUTTERNUT SQUASH RISOTTO
toasted pumpkin seeds..... 8.00 / 14.00

YORKSHIRE DALE LAMB RUMP
aubergine purée & dukkah, red wine jus 19.00

FISH & CHIPS
mushy peas & tartar sauce..... 16.00

GRILLED HALIBUT
thyme & Gruyère crust, chive beurre blanc..... 22.00

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)
36.00

FILLET (220g)
32.00

PORK TOMAHAWK
(Single) / (Double)
16.00 / 22.00

RIB EYE
(220g) / (280g)
28.00 / 32.00

STEAK FRITES
(250g)
18.00



SAUCES

BEARNAISE / PEPPERCORN /
CAFE DE PARIS / GARLIC BUTTER
2.00

SIDE
ORDERS

HAND CUT CHIPS
◇
MINTED RATTE POTATOES
◇
TOMATO SALAD
◇
CAESAR SALAD
◇
CABBAGE & BACON
◇
BUTTERED SPINACH
◇
BROCCOLI HOLLANDAISE
◇
ROASTED ROOT VEG
◇
CHAMP MASH POTATO

3.50

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

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