

# DAKOTA

## SNACKS

- Smoked Almonds 3
- Rosemary, Garlic & Lemon Olives 4
- Tso Tempura Cauliflower 5
- Whitby Crab Rarebit 5
- Lishmans of Ilkley Kabanos 5

## STARTERS

- Yorkshire Blue & Grilled Romaine 'Waldorf' (V) 8
- Whitby Crab & Watermelon XO 9
- Brisket & Bone Marrow 'Reuben' Croquettes 10
- Ribblesdale Goats Cheese Mousse with Heritage Beetroots & Endives (V) 8
- Guinea Fowl Terrine, Apple & Smoked Bacon Jam 10
- King Scallops, Jerusalem Artichoke, Kale & Shiitake Broth 11

## MAINS

- Herb Gnudi, Spinach, Walnut & Old Winchester (V) 18
- Corn-Fed Chicken Schnitzel 'Holstein', Smoked Potato, Autumn Truffle 23
- Wild Bass, Turnip, Lovage & Tempura Lindisfarne Oyster 24
- Caramelised Cauliflower with Tunworth, Black Garlic & Romesco (V) 17
- North Sea Trout, Fennel 'Curry', King Prawns & Sorrel 24
- Easingwold Pork Belly & Spiced Tenderloin, Carrot & Harissa 23

## FROM THE CHARGRILL

*Cooked Over Hot Coals*

- Sirloin (280G) 26
- Ribeye (340G) 29
- Fillet (225G) 33

*Served with French Fries & Béarnaise / Peppercorn / Blue Cheese*

- Cote de Beouf for 2 (750G) 65
- Chateaubriand for 2 (500G) 70

*Served with French Fries, Mixed Leaf Salad & choice of 2 Sauces*

## ADD TO THE CUTS

- Wild Mushrooms 3 | Free Range Hens Egg 3 | Sweet Caramelised Onion 3
- Herb Roasted Bone Marrow 5 | King Prawns (3) 6

## SIDES

- Mixed Leaf Salad | Hand Cut Chips | French Fries | New Potatoes with Herb Butter
- Minted Peas & Smoked Pancetta | Grilled Romaine