

SNACKS

Smoked Almonds 3

Root Vegetable Crisps 3

Salted Pretzels 3

Pork Scratchings 3

Rosemary, Garlic & Lemon Olives 4

STARTERS

Yorkshire Blue & Grilled Romaine 'Waldorf' (v)
8

Whitby Crab XO with Heirloom Tomatoes
11

Brisket & Bone Marrow 'Reuben' Croquettes
10

Barbecued Mackerel with Citrus Fruit & Celeriac Remoulade
10

Ribblesdale Goats Cheese Mousse with Heritage Beetroots & Walnuts (v)
9

Oak Smoked Salmon with Cucumber, Dill & Apple
11

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.

MAINS

Corn-Fed Chicken Schnitzel, Hen of the Woods, Brassicas, New Leeks & Black Truffle
23

Grilled Cod with King Prawns, Peas & Yorkshire Chorizo
25

Caramelised Cauliflower with Tunworth, Black Garlic & Romesco (v)
17

North Sea Trout with Mussels, Spinach, Jersey Royals & Curry Oil
24

Spiced 10oz Easingwold Pork Chop with Carrots & Harissa
22

Wild Garlic & Asparagus Orzo, Shimeji Mushrooms, Old Winchester & Pine Nuts (v)
18

FROM THE CHARGRILL

Sirloin (280G) 26

Ribeye (340G) 28

Fillet (225G) 32

Served with choice of Sauce Béarnaise / Peppercorn / Blue Cheese

Cote de Boeuf for 2 (750G) 65

Chateaubriand for 2 (500G) 70

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

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ADD TO THE CUTS

Free Range Hens Egg 2

Wild Mushrooms 3

Sweet Caramelised Onion 3

Herb Roasted Bone Marrow 3

King Prawns (3) 6

SIDES

Triple Cooked Chips 4

French Fries 4

French Fries with Black Truffle & Parmesan 6

New Potatoes with Herb Butter 4

Peas with Mint & Smoked Pancetta 5

Mangetout with Chilli & Pine Nuts 5

Maple Glazed Carrots 5

Mixed Leaf Salad 3

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