



## SNACKS

Smoked Almonds 3

Root Vegetable Crisps 3

Salted Pretzels 3

Pork Scratchings 3

Rosemary, Garlic & Lemon Olives 4

## STARTERS

Winter Squash Soup with Wensleydale & Chestnut Pesto (v)  
8

Oak Smoked Salmon with Heritage Beetroots, Raspberry Vinegar & Walnuts  
11

Burrata with Sunblushed Tomatoes, Melon, Lovage & Prosciutto  
10

Yorkshire Blue & Grilled Romaine 'Waldorf' (v)  
10

Guinea Fowl Terrine with Apple, Mustard, Pickles & Grilled Focaccia  
11

Whitby Crab with Winter Radish, Citrus Fruits, Dill, Chilli & Sesame  
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

Roasted Thirkleby Duck Breast & Glazed Confit Leg with Parsnip & Pomegranate  
27

North Sea Trout with Mussels & Clams, Salsify, Spinach & Curry Oil  
24

Caramelised Jerusalem Artichokes with Ribblesdale Goats Cheese, Black Garlic & Romesco (v)  
17

Yorkshire Ox Cheek, Bone Marrow Mash, Pearl Onions, Shimeji Mushrooms & Smoked Pancetta  
23

Grilled Halibut with King Prawns, Roast Chicken Butter Sauce, Hen of the Woods & New Leeks  
27

Herb Spätzle with Wild Mushrooms, Old Winchester, Sunflower Seeds & PX Sherry (v)  
17

## FROM THE CHARGRILL

Sirloin (280G) 28

Ribeye (340G) 32

Fillet (225G) 34

*Served with choice of Sauce Béarnaise / Peppercorn / Blue Cheese*

Chateaubriand for 2 (500G) 75

Cote de Boeuf for 2 (750G) 80 (Limited Availability)

*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

Whipped 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

Maple Glazed Carrots 5

Brassica & Shallot Slaw 4

Mixed Leaf Salad 3

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