

LUNCH MENU

SWEET POTATO SOUP

with Smoked Bacon Jam

OAK SMOKED SALMON TARTAR

Cucumber, Radish, Dill & Grilled Sourdough

YORKSHIRE CHEDDAR RAREBIT

Heirloom Tomatoes & Wild Garlic

CORN-FED CHICKEN

Borderlaise, Garlic Pomme Puree & New Leeks

BUTTER POACHED COD

Jerusalem Artichoke, Black Trumpet & Chicken Butter Sauce

CARAMELISED CAULIFLOWER

Black Garlic, Romesco & Chimichurri

WHITE CHOCOLATE TART

Yorkshire Rhubarb & Almond

STRAWBERRY MILLE-FUILLE

Shortbread & Clotted Cream

BRITISH CHEESE SELECTION

Chutney & Crackers

3 COURSES FOR £30

SIDES & SALADS

Triple Cooked Chips | French Fries | Mixed Leaf Salad £4

Peas, Mint & Smoked Pancetta £5

Truffle & Parmesan Fries £6

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements. A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Thank you,