

APPETIZERS

BURRATA, Heirloom Tomatoes, Melon & Prosciutto.....	11
OAK SMOKED SALMON, Heritage Beetroots, Raspberry Vinegar & Walnut.....	12
TEMPURA KING PRAWNS, Massaman, Coconut & Lime.....	11
BEEF FILLET TATAKI, Bone Marrow, Lovage, Spring Onion, Chilli & Sesame.....	17
SEA MUSSEL VELOUTE, Spring Vegetables, Samphire, Chive, Grilled Bread.....	11
EASINGWOLD PORK BELLY, Kohlrabi, Spring Radish & Chimichurri.....	12

ENTRÉES

SPRING LAMB RUMP & SHANK, Asparagus, Nettle & Lamb Fat Rösti.....	32
HERB SPÄTZLE, Wild Mushrooms, Smoked Pancetta & PX Sherry.....	21
CORN-FED CHICKEN, Hen of the Woods, New Leeks, Yorkshire Cheddar & Black Truffle 'Mac & Cheese'.....	25
NORTH SEA TROUT, Brown Shrimps, Ginger, Sweet Potato & Bok Choy.....	25
GRILLED COD, Crispy Lindisfarne Oyster, Yorkshire Chorizo, Cauliflower & Romesco.....	24
EAST COAST SHELLFISH CURRY, Kachumba, Raita, Mango Chutney.....	27

FROM THE GRILL

RIB-EYE (340g).....	35
FILLET (225g).....	37
SIRLOIN (280g).....	33
CHATEAUBRIAND (500g)	75
COTE DE BOEUF (750g)	80

ADD TO THE CUTS

SAUCES - Béarnaise / Peppercorn / Garlic Butter / Blue Cheese.....	2
FRIED HENS EGG.....	2
SWEET CARAMELISED ONION.....	4
WHIPPED BONE MARROW.....	4
WILD MUSHROOMS.....	6
KING PRAWNS (3).....	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.

SIDES & SALADS

Triple Cooked Chips

French Fries

Mixed Leaf Salad

4

Peas with Mint & Smoked Pancetta

Brassica & Shallot Slaw

Tenderstem Broccoli,
Chilli & Sesame

5

Heirloom Tomatoes,
Wild Garlic Pesto

Truffle & Parmesan Fries

Jersey Royals, Aioli, Crispy Onions

6

Caesar Salad

Grilled Waldorf Salad

Truffle & Bone Marrow Mash

8

Brisket & Yorkshire Cheddar
Mac & Cheese

10

Salt & Pepper Squid
Vietnamese Dressing

12