



"A La Carte"

STARTERS

SPRING PEA VELOUTÉ
ginger, langoustine £7.50

HAND DIVED KING SCALLOPS
sweet corn purée, Yorkshire chorizo, pickled leek and thyme salad £14.50

PRESSING OF HAM KNUCKLE & CHICKEN
orange, pickled Yorkshire beetroot, walnuts £9.00

HAND PICKED WHITBY CRAB MEAT COCKTAIL
macerated cherry tomatoes, compressed cucumber, lovage pesto £9.50

CURED SEA TROUT
compressed apple, dill, avruga caviar, soda bread £9.00

JERUSALEM ARTICHOKE & BLACK WINTER TRUFFLE RISOTTO
artichoke crisps, parsley £8.00

MAIN COURSES

PRESSED BELLY PORK,
roasted heritage carrots, hand dived king scallop, boudin noir, shallot vinaigrette £19.50

FILLET OF EAST COAST HAKE,
confit chicken wing, savoy cabbage, chervil root, girolles, shallot & thyme sauce £18.00

LOIN OF YORKSHIRE SPRING LAMB
wild garlic mashed potato, broccoli, pressed shoulder, capers £22.00

FILLET OF DRY AGED BEEF,
pressed potato, caramelized onion purée, Wye Valley asparagus, poached quail egg £24.00

TWICE BAKED CHEDDAR SOUFFLÉ,
endive, apple & walnut salad £14.00

STEAKS & CLASSICS

*Himalayan salt aged beef, locally reared on Neasham Grange Farm,
aged for a minimum of 35 days*

Sauces – café de Paris butter, Peppercorn, Red Wine Sauce £2.50

SIRLOIN 10oz, triple cooked chips, watercress £24.00

FILLET 8oz, triple cooked chips, watercress £28.00

BATTERED HAKE FILLET, crushed peas, tartar sauce, triple cooked chips £14.50

SIDE ORDERS - £4.00 each

TRIPLE COOKED CHIPS

NEW POTATOES

SPRING GREENS, minted butter

WATERCRESS & PARMESAN SALAD

DESSERTS

VANILLA CRÈME BRÛLÉE
strawberry textures, tarragon £7.00

PEANUT MOUSSE
chocolate, caramelized banana, pineapple £6.50

COCONUT PARFAIT
mango, wasabi sorbet, coriander £7.00

SELECTION OF BRITISH CHEESES
x3 £6.00, x5 £10.00, x7 £14.00

CLASSICS

STICKY TOFFEE PUDDING
butterscotch sauce, vanilla ice cream £6.00

JUDGES SELECTION OF HOMEMADE ICE CREAMS £6.00

All prices are inclusive of VAT

Available Lunch and Dinner, excluding Sunday lunch.

*Major allergens intentionally used as ingredients are:
celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya,
sulphur dioxide*

Please make your waiter aware of any known allergies or special dietary requirements.