

SPRING MENU

SNACKS & SHARERS

Gordal piquanté olives (F,N,V)	3.5	House bread, whipped butter (D,G,S,V)	1.5pp
Chipolatas, honey & mustard glaze (G,M,S)	5	Add Roasted tomato hummus (SS,V)	2
Rosemary & garlic camembert, house bread, hot honey (D,G,V)	16	Whipped cods roe (D,F,G)	3
		Chicken liver parfait (D,S)	3

SMALL PLATES

Chicken Caesar scotch egg, crisp baby gem (D,E,F,G,S,M)	12	Pan roasted scallops, scallop roe taramasalata, crispy seaweed (D,E,G,MO)	15
Crispy kimchi pork bites, Asian carrot slaw, spring onion (F,SS,SY)	10	Compressed watermelon, heirloom tomatoes, whipped vegan feta, basil (VG)	10
Korean fried cauliflower bites, gochujang, toasted sesame seed (G,SS,SY,VG)	9	Smoked mackerel mousse, pickled cucumber, burnt lemon gel, granary toast (D,E,F,G,S)	12

LARGE PLATES

Apple & sage stuffed pork tenderloin, cider reduction, sautéed spring greens, potato rosti (D,G,S)	25	Sweet potato, chickpea & charred pepper jalfrezi, coconut & coriander rice, naan bread (G,M,VG)	22
Spinach ricotta & asparagus cannelloni, roasted tomato sauce, Spring leaf salad (C,D,E,G)	19	Beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S)	21
Barnsley lamb chop, asparagus, broad bean & pea salad, wild garlic chimmi churri, potato gnocchi (D,E,G,S)	26	Pan roasted cod loin, olive & herb tapenade, crushed new potatoes, fried prosciutto, dill cream (D,F,S)	26

THE GRILL

225g Dry aged sirloin steak (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce	32

Steak sauces - Peppercorn, Blue Cheese, Garlic Butter, Red Wine Jus, Chimmi Churri or Café de Paris

Half roast chicken, sriracha & lime glaze (D,S,SY)	22
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8oz steak burger, toasted brioche bun, burger cheese, American mustard, smoked bacon and tomato jam, house slaw, skin on fries (D,E,G,M,S)	21
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Add smoked streaky bacon £2

SIDES

Paprika fries, paprika mayo (E,V) - Skin on fries (VG) - Roasted baby carrots (D,V) - Tenderstem broccoli (D,V) - Charred baby gem, Caesar dressing (D,E,F,M,S) - Creamed garlic mushrooms (D,G,M,S,V)	All 5
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If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 10% will be added to your table. All prices include VAT.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)