APÉRITIFS

Alcohol Free Spirit

Kir Royale	10
Seasonal Bellini	10
Bramble	10
Bax Botanics Sea Buckthorn	3.50



NIBBLES

Sourdough Bread, Herb Butter, Sea Salt [V]

6

8

- Pork Chipolatas, English Mustard Mayonnaise 7
- Nocellara Olives, Chilli & Lemon Dressing [GF | PB] 6
 - Caramelised Onion Houmous, Pitta Bread, Pumpkin Seeds, Balsamic Glaze [V]

STARTERS

Kitchen Garden Soup of the Day [PBA | GFA] £8.00

Korean Chicken, Gochujang Sauce, Sesame Seeds, Pickled Vegetables £11.00

Twice Baked Cheddar Soufflé, Creamed Leeks, Spinach [V] £11.50

Yorkshire Cured Meats - Pork Shoulder & Loin, Beef Sirloin, Rémoulade, Sourdough [GFA] £14.50



SEAFOOD

Tempura Prawns, Wasabi Mayonnaise *five/ten* £11.00/£20.00 Grilled King Scallops, Salsa Verde £16.50

Fish Platter: Smoked Salmon, Tempura Prawns, Haddock Goujons, Grilled Scallop for one/two £16.00/£32.00

Roast Cod Loin, Samphire, Brown Shrimp Beurre Noisette,
Parmentier Potatoes £25.00

Theakston Best Beer Battered Haddock, Chunky Chips, Homemade Mushy Peas or Garden Peas, Tartare Sauce, Lemon £18.95

GRILL

Steaks are accompanied with a Mushroom, Tomato, Onion Rings. and served with your choice of Chunky Chips or Skinny Fries

35 Day Salt Aged Yorkshire Reared Aberdeen Angus

10oz Dry Aged Rib Eye £38.00

8oz Dry Aged Rump £24.00 Add Peppercorn or Béarnaise Sauce £3.00

Provenance Beef Burger, Cheese, House Relish, Brioche, Chunky Chips £18.00 | *Add Bacon +£1.00*

MAINS

Slow Cooked Lamb Navarin - Tender Lamb, Braised Spring Vegetables, Pomme Purée, Gravy [GF] £24.00

Roast Chicken Supreme, Pancetta Lardons, Button Mushrooms, Pearl Onions, Parsley, White Wine Cream [GF] £20.00

Salt Baked Celeriac Wellington, Seasonal Greens, Vegetarian Gravy [PB] £18.50

Slow Roast Pork Belly, Butter Bean & Nduja Broth, Roast Onions, Brioche Crumb £23.50

Steak & Ale Pie, Seasonal Greens, Gravy, Creamed Potatoes or Fries £18.00

Puy Lentil Vegan Shepherd's Pie, Seasonal Greens [PB] £18.00

SIDES

Chunky Chips £5.00 Parmesan Fries £7.00

Sweet Potato Wedges £6.00

Tomato & Red Onion Salad £5.00 Seasonal Greens £5.00



DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream £8.00

Northern Bloc Ice Cream - Please Ask for Flavours [GF | PBA] £7.00

Dark Chocolate & Orange Mousse, Cookie Crumb, Hazelnut Ice Cream [PB | GFA] £9.50

Apple & Rhubarb Crumble, Buttermilk Custard £8.00

Affogato, Vanilla Ice Cream, Espresso, Biscotti £8.00

Yorkshire Cheeses - Harrogate Blue, Bells Bluemin White, Wensleydale, Artisan Crackers, West Park Fruit Chutney [GFA] £14.00