

DINING MENU MONDAY - FRIDAY 12.00 - 21.30 SATURDAY 16.00 - 21.30

FOR THE TABLE

Natural Organic Sourdough (vg) - confit garlic & parsley butter (V)| 4
Perello Olives | 4.5

WINE DEAL

get £10 off one of our bottle only wines when you dine every Wednesday & Thursday

STARTERS

Soup of the Day - w/ soughdough baguette (ask your server) | 6.5

Wild Mushrooms on Toast - chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp (v) | 9.5

Mutton & Rosemary Nuggets - salsa verde, garlic mayo | 9.5

Pan Fried Scallops - squash puree, smoked pancetta | 15

Dill & Beetroot Gravlax - burnt lemon, sour creme & sourdough | 15

Pea & Parmesan Arancini - shaved parmesan, pea shoots | 9.5

Burrata - leeks, garlic shallots, garlic & parsley oil, parmesan cracker | 12.5

Scotch Egg - sausage, sage & onion, cacklebean egg | 7.5

Ham Hock Terrine - celeriac remoulade & pickled onion | 10.5

Mackerel & Horseradish Pate - baby beetroot, sourdough baguette | 7

MAINS

Pan Fried Cod Supreme - garlic, parsley, capers, creamy white wine sauce w/ mussels | 24 w/ crispy new potatoes | 27

Chicken Schnitzel - garlic & parsley butter, lemon, celeriac remoulade | 16

Roasted Winter Salad - quinoa, peas, squash, spinach, new potato, cauliflower (vg) - honey & mustard dressing (v) | 16.5

Cacio é Pepe Gnocchi (v) | 15.5

Pappardelle - venison shoulder ragu - "harewood estate fallow deer" | 18.5

Gulai Sayuran Curry (vg) - green bean curry infused with lemongrass, galangal & kaffir lime leaves, w/ coriander rice & onion bhaji | 15

Steak Frites - the Ethical Butcher Bavette steak frites, peppercorn sauce, watercress | 23.5

Denver Steak 250g - hellifield farm highland beef, choose a side & a sauce (peppercorn, red wine gravy, garlic butter) | 28

Rump Steak 250g - hellifield farm highland beef, choose a side & a sauce (peppercorn, red wine gravy, garlic butter) | 34

SIDES

Mac & Cheese | 6 Skin on Rosemary Fries | 4 Truffle Butter Seasonal Greens | 4 Crispy Baby Potatoes | 5

An optional 12.5% service charge will be added to your bill.

Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products. A number of our dishes are gluten free or can be made gluten free. Ask your server for details.

(v) = vegetarian (vg) = vegan (gf) – gluten free