

## FOR THE TABLE

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

## STARTERS

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

Wild Mushrooms on Toast - *chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp* (v) | **8.5**

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

Pan Fried Scallops - *autumn squash puree, smoked pancetta* | **15**

Burrata - *herb oil, heritage tomato, pangrattato* (v) | **12**

Smoked Haddock Croquettes - *parsley & lemon sauce* | **9**

Scotch Egg- *venison, sage & onion, cacklebean egg* | **7.5**

## MAINS

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

Confit Duck Leg - *pomme puree, steamed seasonal greens & malbec reduction* | **22.5**

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

Steak Frites - *the Ethical Butcher bavette steak frites, peppercorn sauce, watercress* | **21**

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

Rump Steak (220g) *Hellifield farm grass fed highland beef, choose a side & a sauce* | **21**

Rib-eye Steak (250g) *Hellifield farm grass fed highland beef, choose a side & a sauce* | **35**

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

Lasagne - *mushroom, walnut & gorgonzola* (v) | **18.5**

## SIDES

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

## SAUCES

Peppercorn | Red Wine Gravy | Garlic Butter

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

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