

SNACKS

- Focaccia - *sunflower seed romesco, chive oil (vg)* | 5
Padron Peppers - *slow roasted aioli* | 6.5
Smoked Cod's Roe on Toast - *pickled kohlrabi & cured egg yolk* | 6

FOG CLEARERS

- Bloody Mary** | 10
58 & Co. vodka,
Bloody Ben's spice mix, tomato juice

STARTERS

- Delicata Squash Soup - *coconut, chilli & ginger, sourdough baguette (vg)* | 8
Pea & Parmesan Arancini - *shaved parmesan, pea shoots (v)* | 9.5
Scotch Egg - *sage & onion seasoned pork, cacklebean egg* | 7.5
Wild Mushrooms on Toast - *chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp (v)* | 9.5
Roasted Scallops - *parsley & garlic butter, crispy Japanese breadcrumbs (three per portion)* | 16.5

MAINS

- Beef Sirloin - *from Dexter cattle sourced at Hellifield Farm, Yorkshire* | 26
Chicken Supreme - *herb fed, free range* | 20.5
Porchetta - *rolled and roasted pork belly, Tamworth farm, outdoor-reared, native breed pork* | 23
Lamb Rump - *Ashbridge family farm, rare breed Yorkshire lamb* | 26.5
Vegetable Seeded Roast - *mushroom, leeks, aubergine, courgette & green lentil (v) remove Yorkshire (vg)* | 15.5
Little Dukes - *half size portions of seeded (v), pork, beef or chicken roast* | 9.5

All roasts are served with Yorkshire pudding, roast potatoes, seasonal greens, carrots & red wine gravy (vegan potatoes & gravy with Seeded Roast)

- Line Caught Cornish Cod - *harissa, barley, piquillo peppers, rope-grown mussels* | 22

SIDES

- Seasonal Greens | 4 Rosemary Fries | 4 Extra Yorkshire Pudding | 0.5
Purple Sprouting Broccoli & Toasted Almonds | 6

DESSERTS

- Sticky Date Pudding - *toffee sauce & vanilla bean ice cream* | 7.5
English Trifle - *orange, white chocolate & vanilla* | 9
Biscoff Cheesecake | 7.5
Chocolate Mousse - *chocolate & almond crumb, blackberry sorbet* | 9
Ice Cream - *strawberry, chocolate, vanilla bean, salted caramel, pistachio* | 2 per scoop
Sorbet - *mango, mandarin, mediterranean lemon (vg)* | 2 per scoop

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