

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)* | **6.5**
Mackerel & Horseradish Pate - *baby beetroot, sourdough baguette* | **7**
Ham Hock Terrine - *spicy tomato & onion chutney, pickled onion* | **10.5**
Mutton & Rosemary Nuggets - *salsa verde, garlic mayo* | **9.5**
Wild Mushrooms on Toast - *chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp (v)* | **9.5**
Dill & Beetroot Gravlox - *cured salmon, burnt lemon, sour creme & sourdough* | **15**

MAINS

Hellifield Farm Beef Rump - *100% grass fed highland beef* | **24**
Lamb Rump - *Kingstons Farm* | **29**
Chicken Supreme - *Herb Fed, Free Range* | **20.5**
Pork Belly - *Bruntona Farm* | **21.5**
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, parsnips, carrots & red wine gravy (vegan potatoes & gravy with Seeded Roast)

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

SIDES

Hispi & Kale | **4** Cauliflower Cheese | **5** Rosemary Fries | **4** Extra Yorkshire Pudding | **0.5**

DESSERTS

Sticky Date Pudding - *toffee sauce & vanilla bean ice cream* | **7.5**
Biscoff Cheesecake | **7.5**
Chocolate Delice | **7.5**
Ice Cream - *strawberry, chocolate, vanilla bean or salted caramel* | **1.5 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
