
SNACKS

Focaccia - *sunflower seed romesco, chive oil (vg)* | **5**

Padron peppers - *slow roasted aioli* | **6.5**

STARTERS

Crown Prince Squash Soup - *coconut, chilli & ginger, soughdough baguette (vg)* | **8**

Pea & Parmesan Arancini - *shaved parmesan, pea shoots (v)* | **9.5**

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

Wild Mushrooms on Toast - *chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp, herb oil* | **9.5**

Confit Corn-Fed Chicken Terrine - *apricot, black garlic, red onion marmalade* | **10.5**

Dry Aged Rainbow Trout - *Isle of Wight tomato, sorrel & watercress* | **13**

MAINS

Beef Rump - *Hellifield, heritage breed, grass fed highland beef* | **24**

Chicken Supreme - *herb fed, free range* | **20.5**

Pork Belly - *Tamworth, outdoor-reared, native breed pork* | **21.5**

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**

Cacio é Pepe Gnocchi - *potato gnocchi in a creamy parmesan and black pepper sauce (v)* | **15.5**

SIDES

Seasonal Greens | **4** Cauliflower Cheese | **5** Rosemary Fries | **4** Extra Yorkshire Pudding | **0.5**

DESSERTS

Sticky Date Pudding - *toffee sauce & vanilla bean ice cream* | **7.5**

English Trifle - *orange, white chocolate & vanilla* | **9**

Biscoff Cheesecake | **7.5**

Chocolate Delice | **7.5**

70% Chocolate Mousse - *almond, 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