

GLUTEN FREE



Starters

Soup | 5.75 (v)
please ask for today's choice

Confit Duck Terrine | 7.45
hazelnut salad, orange compote

Smoked Haddock Gratin | 6.85
grain mustard, gruyere cheese

Golden Halloumi Salad | 6.50 (v)
spiced lentils, chick peas, roast cherry tomatoes

Oxtail Risotto | 7.95
aged parmesan, truffle oil

Smoked Salmon | 7.65
Lilliput capers, dill, lemon

Main Courses

Chicken Breast | 16.65
wild & button mushroom risotto

Lamb Rump | 18.95
shallot purée, fondant potatoes, baby carrots, salsa verde,
lamb jus

8oz Yorkshire Sirloin Steak | 22.95
field mushroom, red wine sauce

Confit Leg of Duck | 15.95
spring cabbage, bacon, red wine sauce

Pork Fricassee | 14.95
shallots, mushrooms, peppers, cream, basmati rice

Toasted Goat's Cheese | 13.75 (v)
red pepper, spring onion, sweet potato, spinach on carrot
and courgette ribbons, tomato sauce

'Holme Farmed' Venison Haunch | 18.95
braised red cabbage, port sauce

Cod | 16.85
brown shrimps, tomato concasse, parsley butter

Chateaubriand (for 2) | 56.75
16oz Yorkshire fillet steak (medium-rare),
chips, red wine sauce

Side Plates

**Chips | Dauphinoise Potatoes | Sugar Snap Peas | Honey Glazed Carrots | Peas & Bacon
Mixed Leaf Salad** | 3.25

Desserts

Vanilla Panna Cotta | 6.50
Compressed strawberries

Cheeses | 7.95
grapes

Bailey's Crème Brûlée | 6.50 (v)

Berries & Sorbet | 6.50 (v)

(v) suitable for vegetarians | before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage sold is free from traces of allergens | a 10% optional service charge will be added to the total bill which is distributed in full amongst the staff