

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