

- GLUTEN FREE -

Starters



Soup | 5.75 (v)

Please ask your waiter for today's choice

Chicken Liver Parfait | 7.45

fruit chutney

Smoked Haddock Gratin | 6.85

grain mustard, gruyere cheese

Cold Smoked Venison | 7.75

rocket & parmesan salad, horseradish cream

Oxtail Risotto | 7.95

aged parmesan, truffle oil

Home Cured Gravdax | 7.65

golden beetroot

Pear & Walnut Salad | 6.50 (v)

red wine poached pears, feta & walnut dressing

Main Courses

Chicken Breast | 16.65

sautéed wild & button mushrooms, crispy pancetta, herbs, garlic & mushroom velouté

Pork Tenderloin | 15.95

Parma ham, braised Puy lentils, winter vegetables, shallot gravy

Lamb Rump | 18.95

apricots, spiced butternut squash purée, lamb gravy

Sweet Potato & Chick Pea Curry | 13.75 (v)

black beans, butternut squash, basmati rice

8oz Yorkshire Sirloin Steak | 19.95

field mushroom, red wine sauce

'Holme Farmed' Venison Haunch | 18.95

red cabbage, parsnip crisps, red wine sauce

Confit Leg of Duck | 15.95

carrot & swede mash, pomegranate seed & red wine sauce

Cod | 16.85

brown shrimps, tomatoes, caper butter

Chateaubriand (for 2) | 54.75

16oz Yorkshire fillet steak (medium-rare), chips, red wine sauce

Side Plates

Chips | Duck Fat Roast Potatoes | Honey Glazed Carrots
Sugar Snap Peas | Mixed Leaf Salad (v) | **3.25**

Desserts

Rum & Vanilla Panna Cotta | 6.50

fresh fruit, marshmallows

Cheeses | 7.95

grapes

Berries & Sorbet | 6.50

Crème Brûlée | 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 | our menus are seasonal and therefore subject to change