

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

**Lamb Rump** | 18.95  
apricots, spiced butternut squash purée, lamb gravy

**8oz Yorkshire Sirloin Steak** | 19.95  
field mushroom, red wine sauce

**Confit Leg of Duck** | 15.95  
carrot & swede mash, pomegranate seed and red wine  
sauce

**Pork Tenderloin** | 15.95  
Parma ham, braised Puy lentils, winter vegetables,  
shallot gravy

**Sweet Potato & Chick Pea Curry** | 13.75 (v)  
black beans, butternut squash, basmati rice

**'Holme Farmed' Venison Haunch** | 18.95  
red cabbage, parsnip crisps, 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 | Sugar Snap Peas | Honey Glazed Carrots | Mixed Leaf Salad** | 3.25

## Desserts

**Rum & Vanilla Panna Cotta** | 6.50  
rum soaked raisins, compressed apple

**Cheeses** | 7.95  
grapes

**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