

GLUTEN FREE



Starters

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

Chicken Liver Parfait | 7.45
fruit chutney

Smoked Haddock Gratin | 6.85
grain mustard, gruyere cheese

Chicory & Little Gem Salad | 6.50 (v)
blue cheese

Oxtail Risotto | 7.95
aged parmesan, truffle oil

Home Cured Gravdax | 7.65
golden beetroot

Main Courses

Chicken Breast | 16.65
sautéed wild & button mushrooms, tarragon sauce

Lamb Rump | 18.95
spinach, roast vine tomatoes, shallots, lamb jus

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

Confit Leg of Duck | 15.95
champ mash, red wine sauce

Pork Tenderloin | 15.95
Parma ham, Puy lentils, winter vegetables, rich gravy

Chick Pea and Black Bean Burger | 13.75 (v)
rocket, pine nuts, tomato sauce

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

Cod | 16.85
peas, edamame & fine green beans with lemon & mint,
fresh basil oil

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 | Mixed Leaf Salad | 3.25

Desserts

Cappuccino Panna Cotta | 6.50
coffee mascarpone

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