

# À LA CARTE MENU

Available 12-2:30 / 5:30pm till late Monday to Thursday & 12-2:30 / 4:30pm till late Friday & Saturday in restaurant dining room

## STARTERS

Sharing board for 2: oyster, smoked mackerel, crayfish mayo, cured salmon	£10pp
Hand-dived scallop, crispy belly pork, creamed chervil root, candied crab apple	GF £14
Ox & girolle ravioli, beetroot consommé, apple & horseradish remoulade, sorrel	£11
Chicken liver parfait, toasted brioche, plum jam, brown butter	£12
Chocolate-aged venison carpaccio, fermented beetroot, smoked parmesan, truffle	GF £12
Maple-glazed salsify, cep mushroom ketchup, toasted hazelnuts, truffle	GF V £9
Sweet & sour pumpkin soup, fried mushrooms, chili oil	V GF £6

## MAINS

Salt aged beef: 200g fillet or 250g sirloin, triple-cooked chips, tomato, mushroom	£32
Yorkshire grouse: breast & hotpot, smoked bacon, roast onion & bramble jus	GF £24
Harissa lamb rump, crispy belly & goats curd faggot, charred leeks, celeriac purée	GF £24
Corn-fed chicken, chicken corn dog, truffled potato, sweet & sour shallots	£20
North Sea cod, onion bhaji, spiced pumpkin gnocchi, mint yogurt, hazelnut	£23
Saffron-poached monkfish, confit pork belly, ajoblanco, caramelised apple, almond	£25
Wild mushroom suet pudding, pickled onions, cashew nut 'ricotta', baby turnip	V £15
Camembert croquette, roasted squash, pickled walnut, black garlic mayonnaise	V GF £15

## SIDES

Triple-cooked chips / Roast squash, orange, feta & pine nut salad / Mashed potato / Honey-roast root vegetables	£4
Friar steak sauce / Peppercorn sauce / Béarnaise sauce	£2.5

## PUDDINGS

English cheese, pickled celery, lavosh biscuits, home-made chutney	£9
2013 Quinta do Crasto LBV Port (70ml glass/75cl bottle)	£4.5/40
Dark chocolate & hazelnut torte, hazelnut tuille, pressed blackberry, sorbet	V £8
Pineau Rouge des Charentes 5 year old, West France (70ml glass/75cl bottle)	£5.5/44
Lemon meringue tart, caramelised white chocolate, stem ginger ice cream	£7
Campbell's Rutherglen Muscat, Victoria, Australia (70ml glass/37.5cl bottle)	£6.4/£24
Toffee apple soufflé, salted caramel ice cream	V £8
2015 Morande Late Harvest Sauvignon Blanc, Chile (70ml glass/37.5cl bottle)	£5/£19
Handmade petits fours	£6
Lindisfarne Mead, Holy Island, Northumberland (70ml glass/75cl bottle)	£4/£26
A selection of home-made sorbet or ice cream	GF £5
González Byass Nectar, Pedro Ximénez Sherry, Jerez, Spain (70ml glass/75cl bottle)	£6.4/£48

 : vegetarian,  : vegan,  : gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. Always ask for our allergen matrix every time you order. Whilst we try to avoid cross-contamination we cannot guarantee any dish is allergen free. A discretionary 10% service charge is added to all bills; all service charge and tips go to the staff. Prices include VAT. Pre-orders required 3 days in advance for parties of 8+. A la carte menu is only available for parties up to 11 guests. Valid credit card details or a non-refundable deposit of £10pp may be required during busy times.

