

A LA CARTE MENU

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

STARTERS

Sharing board for 2: cured salmon, haddock cakes, scampi, oysters	£10pp
Hand-dived scallops, slow cooked ham, pickled carrot, tarragon ^{GF}	£14
North Yorkshire wood pigeon pie, mushroom ketchup, pickled walnut	£13
Venison sausage roll, black onion seeds, game consommé, truffle	£12
Lindisfarne oysters: classic, horseradish, citrus, crispy with fennel confit	£11
Rare breed pork terrine, celeriac & apple remoulade, pork cracking ^{GF}	£9
Slow-cooked duck egg, truffle & potato croquette, smoked cheddar cheese ^V	£8
Chestnut & apple soup, crispy artichoke, crème fraîche ^V ^{GF}	£6

MAINS

Market-fresh fish of the day (<i>please ask</i>)	£POA
250g Fillet of local beef, triple-cooked chips, confit tomato, mushroom ^{GF}	£34
48hr cooked short rib of beef, smoked marrow tortellini, toasted spelt, jus	£28
Scottish venison wellington, broccoli & nettle purée, braised shallot, crispy kale	£24
Roast wild duck breast, poached rhubarb, potato tartlet, caramelized cauliflower	£23
Pan-fried halibut, scampi, mushy peas, crispy potatoes, jus	£22
Charred pork shoulder, smoked potato mash, braised lettuce, confit dates, sage	£21
Pan-fried stone bass, smoked bacon & creamed haricot beans, tarragon oil	£20
Fried polenta chips, Portobello mushroom, kale, mushroom jus ^V ^{GF}	£16

SIDES

Triple-cooked chips / Creamed leeks/ Truffled mashed potato / Honey-roasted winter roots / Garlic & parmesan Brussel sprouts	£4
Friars steak sauce / Peppercorn sauce / Béarnaise sauce	£2.5

PUDDINGS

English cheese, pickled celery, lavosh biscuits, home-made chutney	£9
Quinta do Crasto LBV Port (<i>70ml glass</i>)	£4
Chocolate sponge & mint ice-cream millefeuille, chocolate ganache, frosted mint	£8
Pineau Rouge des Charentes, West France (<i>70ml glass</i>)	£4.2
Rhubarb cheesecake, pistachio, poached rhubarb, ginger sorbet ^{GF}	£7
Morande Late Harvest Sauvignon Blanc (<i>70ml glass</i>)	£4
Apple tart-tatin, cinnamon ice-cream	£8
Finca Antigua Moscatel (<i>70ml glass</i>)	£5.9
Handmade petits fours	£6
Lindisfarne Mead, Holy Island, Northumberland (<i>70ml glass</i>)	£4
A selection made sorbet or ice cream ^{GF}	£5
Delgado Zuleta Monteagudo, Pedro Ximenez Sherry (<i>70ml glass</i>)	£6

^V: vegetarian, ^V: vegan, ^{GF}: gluten-free. GM soya or maize not used. Please let us know if you have any allergies or dietary requirements. 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. Valid credit card details or a non-refundable deposit of £10pp may be required.