

STARTERS

Plaice and prawn tempura, pork belly, guajillo caper sauce	£13
Beef short rib, blackened onion, mushroom marmalade	£12
Parsnip soup, carrot chutney, homemade sourdough	£10
Partridge roulade, whipped duck liver, tarragon & parsley emulsion	£12

MAIN EVENT

Roast treacle glazed “forerib” of 35-day aged beef	£28
Roast pork, apple sauce	£24
Mixed roast: 2 x pork, 1 x beef	£36
Catch of the day, carrot & swede puree	£24
Salt baked celeriac, golden raisins	£21

SUPPORTING ACTS

Beef fat & duck roast potatoes, star anise carrot, Seasonal greens, Forerib of beef jus,
HM Mac & Cheese, Yorkshire pudding

DESSERTS

Chocolate cremeux, boozy cherries	£9
Yorkshire rhubarb fool tart	£9
Citrus & walnut cake, toffee sauce	£9
Cheese & biscuits, beer chutney	£12

Our kitchen and front of house team members are always here to assist with any allergen question you may have, please just inform the team member who is looking after you. Due to the size of our kitchen we cannot guarantee that our products are free from nuts. A discretionary service charge of 12.5% will be added to your bill.