Freshly baked artisan bread, cultured butter, handmade and churned in house 3

Suitable for 2 people to share



STARTERS

Tastes of Mushroom. Garlic on Toast, Pickled Enoki, Hay Smoked King Oyster, Veloute shot 7
Sticky braised pork cheek, celeriac cream, granny smith apple, pickled celeriac 7
Asparagus Spears, Puree, Fried Duck Egg, Smoked Barwhey Cheese, Black Truffle 8
Crab and Queenie Risotto, Crab Beignet, lemon and poppy seed oil 9
Ham Hock & Black Pudding Terrine, Piccalilli, Crackling, Focaccia Croute 7
Confit Pork Belly, Salt & Pepper Squid, Guacamole Nero, Airbag Crackling 8

MAINS

Cod, Chickpea Puree, Olive Soil, Shallot, Parsley Veloute, Garlic kale Quaver 19

Thyme Rubbed Pork Fillet, Raised Rhubarb Black pudding Pie, Granny Smith, Yorkshire Rhubarb 18

Hyderabadi Spiced Shank Of Lamb, Red quinoa, Onion Seed & Spelt Cracker, Buttermilk, dates, Apricot, Sultana, Tomato 19

Salt Baked Butternut Squash, Rosemary Beets, Baby Aubergine, Thyme Rosti, Sweet Potato Puree 18 Sweet Basil, Pinenut, Ricotta, Wontons, Lovage infused Buffalo Mozzarella, Bloody Mary Sauce 18

STEAKS

10oz ribeye 26

10oz sirloin 24

Served with Oxtail Mac 'n' Cheese, triple cooked chips, onion rings, watercress & shallot salad

All our meat is sourced from 'R&J Yorkshire's Finest Farmers and Butchers'

SIDES & SAUCES

Triple cooked chips 3

Triple cooked chips & aged parmesan 3.50

Butter glazed Yorkshire peas 3

Watercress & shallot salad 2.50

House Ketchup 3

Peppercorn 3

Red wine sauce 3

DEGUSTATION MENU

Home-made bread & cultured butter

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Snacks from the kitchen

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Sticky braised pork cheek, celeriac cream, granny smith apple, pickled celeriac

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Crab and Queenie Risotto, Crab Beignet, lemon and poppy seed oil

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Cod, Chickpea Puree, Olive Soil, Shallot, Parsley Veloute, Garlic kale Quaver

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Thyme Rubbed Pork Fillet, Raised Rhubarb Black Pudding Pie, Granny Smith, Yorkshire Rhubarb

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Baked White Chocolate, Coffee sorbet, Raspberries and Shortbread

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Taste of Yorkshire cheeseboard

50 without cheese 55 with cheese

The entire table must order.

Dégustation is a culinary term meaning a careful, appreciative tasting of various foods and focusing on the gustatory system, the senses, high culinary art and good company.