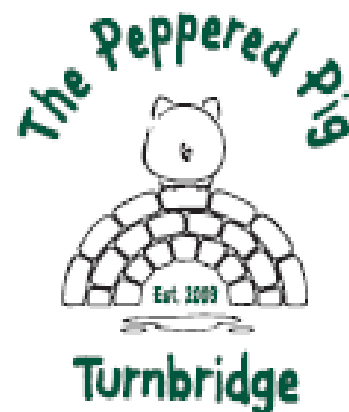


GLUTEN FREE MENU



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, lemon and poppy seed oil 9

Ham Hock & Black Pudding Terrine, Piccalilli, Crackling, 7

Confit Pork Belly, Salt & Pepper Squid, Guacamole Nero, Spiced cider reduction, Airbag Crackling 8

MAINS

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

Thyme Rubbed Pork Fillet, Saffron Potato, Granny Smith, Yorkshire Rhubarb 18

Hyderabadi Spiced Shank Of Lamb, Red quinoa, Buttermilk, dates, Apricot, Sultana, Tomato 19

Salt Baked Butternut Squash, Rosemary Beets, Baby Aubergine, Thyme Rosti, Sweet Potato Puree 18

STEAKS

10oz ribeye 26

10oz sirloin 24

Served with, 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, lemon and poppy seed oil

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

.....

Thyme Rubbed Pork Fillet, Saffron Potato, Granny Smith, Yorkshire Rhubarb

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Baked White Chocolate, Coffee sorbet, Raspberries, oatcakes

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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.