

**À La Carte Menu**

**Starters**

Sourdough Board with Oil, Balsamic, and Olives £4.75

Locally Sourced Crusty Sourdough, Extra Virgin Olive Oil, Balsamic Vinegar, and Olives

French Onion Soup £6.95

Gruyere Croute

 Yuzu Cured Salmon

  Salmon Cured in Mirin, Yuzu and Soy, with Baby Radishes, Cucumber, £9.95

Apple, and Fried Rice Noodles

 Moules

 Steamed Mussels, Pancetta, Cider and Leek Jus £9.95

 Camembert Filo Pastry Parcels

 Spicy Plum Chutney, and Hazelnut Dressing £8.75

Heritage Tomato and Whipped Feta Tart £7.95

with Basil Pesto and Toasted Pine Nuts (ve)

Mushroom and Black Truffle Duxelles Tart (v) £7.75

Confit Egg Yolk, Mushroom Ketchup, and Crispy Onions

 **Mains**

8oz Rump Steak £23.75

Vine Cherry Tomatoes, Field Mushroom, Fries, Watercress, and Peppercorn Sauce

Beef Brisket Wellington £19.95

Truffle Mash, Vichy Carrots, Buttered Kale, and Red Wine Gravy

Salt aged Spring Lamb Rump £22.95

Dripping Fondant Potato, Heritage Carrots, Baby Leeks and Salsa Verde

Citrus Cured Hake Loin £19.50

Parmentier Potatoes, Chargrilled Asparagus, Broad Beans, White Wine & Chive Cream Sauce

Pan Fried Sea Trout £20.50

Sweet Potato Rosti, Sun Dried Tomato, Sweet Pickled Red Onions & Salsa Verde Salad

Vegan Shepherd’s Pie £16.75

Chantenay Carrots and Kale

**Sharing Platters**

Charcuterie Meats Platter 12.95

Salami, Ham, Mortadella, Pastrami, Chorizo, Pepperoni, Pickles, Rocket Salad, Crisps, Olives, and Caper Berries. Served with Sourdough Bread.

Cheese Deli Platter £11.95

Black Bomber, Brie, Smoked Mozzarella, Cheddar, Harrogate Blue, Pickles, Rocket Salad, Crisps, Cherry Tomatoes, Olives, Caper Berries. Served with Sourdough Bread

Mixed Deli Board Platter £15.95

Salami, ham, pastrami, mortadella, chorizo, pepperoni Black Bomber, Brie, Smoked Mozzarella, Cheddar, Harrogate Blue, Pickles, Rocket Salad, Crisps, Cherry Tomatoes, Olives, Caper Berries. Served with Sourdough Bread

**Sides**

Skin On Triple Cooked Chips £4.50 Kale and Chantenay Carrots £5.50

Skin On Truffle and Parmesan Fries £5.50 Sourdough Bread £3.95

  Salt and Vinegar Onion Rings £4.50 Mixed Salad £4.50



**Desserts**

Honey and Peach ‘Melba’ £7.75

Honey Cake, Raspberries, Honey Roast Peach, Crème Fraiche Chantilly, Blood Peach, and Raspberry Sorbet

Hot Chocolate Brownie £6.95

Hazelnut and Tonka Bean Ice Cream

Frozen Berries £6.95

Hot White Chocolate Ganache

Crème Brulee (ve) £6.95

Rhubarb Puree & Stem Ginger Shortbread

Boozy Affogato £8.95

Espresso, Kahlua, and Ice Cream

Lemon Meringue Tart £7.95

Set Lemon Curd, Meringue Tart, served with Berry Compote and Vanilla Ice Cream

Ice Creams and Sorbets £6.50

British and Continental Cheese Selection £10.95

**Hot Drinks**

   Tea for One Green, Earl Grey, Chamomile, Fruit Flavours  £3.25

Cafetiere for One £3.25

Cappuccino £3.45

Americano £2.75

Latte £3.95

Espresso £2.75

Hot Chocolate £4.95

Liqueur Coffee Irish, Brandy, Baileys, Amaretto  £8.95



**Please always inform your server of any intolerances or allergies.**

**You can view our allergen menus by scanning the QR code**

**We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges. We do not add a service charge to your bill. 100% of the tips you leave are distributed amongst the staff.**