

LEMON & THYME OLIVES- 6

GORDAL OLIVES- 6

IN HOUSE BAKED FOCACCIA- 6

-confit garlic butter

-roast carrot hummus, pistachio dukkha

CRISPY SCALLOPS- 6

chilli, coriander, lime leaf emulsion

PORK SAUSAGE ROLL- 6

mustard mayonnaise

## STARTERS

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TUNA TARTARE- 12

sun blushed tomato XO sauce, avocado, pickled kohlrabi, salmon crisp

BAKED FRENCH ONION SOUP- 10

beef stock, rarebit crouton, house focaccia

ISLE OF WIGHT TOMATO- 10

pickled cucumber, Killeen goat's gouda, dukkha, fennel oil

PEPPERED BEEF CARPACCIO- 12

English asparagus, confit pepper, pickled pear, sorrel

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PLEASE INFORM A MEMBER OF STAFF OF ANY DIETARY  
OR ALLERGEN REQUIREMENTS

ALL OUR FISH IS PREPARED ON SITE SO THERE MAY BE  
SMALL BONES OR SHELL IN SOME DISHES



## MAIN COURSES

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72 HOUR LAMB HOTPOT-	21
pickled red cabbage, lamb fat focaccia	
Cabernet Sauvignon   Languedoc, France   125ml-	6.60
8OZ AGED BEEF FILLET-	35
beef & potato terrine, smoked bone marrow butter, buttermilk onion ring, herb salad	
peppercorn sauce-	2.5
Young Buck blue cheese sauce-	2.5
Rioja Vega Gran Reserva   Rioja, Spain   125ml-	11
CUMBRIAN CHICKEN BREAST-	25
maderia glaze, black garlic, almond, oyster mushroom, courgette	
Pouilly-Fumé   Loire Valley, France   125ml-	9.70
LIONS MANE-	23
teriyaki glaze, sesame courgette, crispy enoki, butterbean & miso hummus	
Pinot Noir Gran Reserva   Leyda Valley, Chile   125ml-	8.30
MARKET SPECIAL FISH-	
langoustine fregola risotto, Isle of Wight tomatoes, English asparagus	
Tempranillo Blanco   Rioja, Spain   125ml-	6.70

## SIDES

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HAND CUT CHIPS, SEA SALT-	6
BUTTERMILK ONION RINGS-	6
SESAME ROASTED COURGETTE-	4
BEEF & POTATO TERRINE, SMOKED TURNIP, ALMOND-	6
ENGLISH ASPARAGUS, SMOKED ALMONDS-	5
PARMESAN FRIES, BLACK PEPPER, TRUFFLE OIL-	6.5

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## DESSERTS

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STICKY TOFFEE PUDDING- 9  
marmalade ice cream, orange tuile, crystalised pistachio

CHOCOLATE DELICE- 10  
poached cherries, chocolate soil, frozen cherry mascarpone, croissant tuile

YORKSHIRE RHUBARB- 10  
tonka bean parfait, rhubarb & orange mousse, ginger cake

PISTACHIO SPONGE- 10  
olive oil ice cream, orange curd, marzipan, honey puffs

HOUSE SORBET & ICE CREAMS- 5  
ask a member of staff for todays selection

AFFOGATO- 5  
Atkinsons espresso, vanilla ice cream, brown butter biscuit

ADD A LIQUEUR- 3  
Kaluha/ Frangelico/ Disaronno/ Cointreau

## SPECIALITY COFFEE

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ATKINSONS LIQUEUR COFFEE- 8  
Jameson's/ Cointreau/ Baileys/ Kahlua/  
Disaronno/ Frangelico, cream float

ORANGE HOT CHOCOLATE- 7  
Cointreau, chocolate drops, cream, orange crisp

## WHISKY JOURNEY

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3 SAMPLES OF TAMDHU OR GLENGOYNE INCREASING IN AGE

TAMDHU- 17

GLENGOYNE- 19.5

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