

BREADS AND OLIVES

Breads from our in-house baker, butter £4.25 per person
Globe olives £4.25
Salt and pepper cashews £4.25

OYSTERS

Nature - With traditional condiments £8.00/pair
Rock Oysters - Champagne foam, dill, cucumber £10.00/pair
Rock Oysters - Noilly Prat vermouth, lemon £10.00/pair

STARTERS

Soupe du jour (v) £7.50
Beetroot tatin, Burt's blue, caramalised walnut (v) £9.50
Scallop, potato veloutè, brown butter, chive £11.00
Sea trout gravadlax, horseradish crème fraîche £9.50
24-hour pigs head, pomme mousseline, Bramley apple £9.50

MAIN COURSES

Grilled plaice Grenobloise £19.50
Free range citrus marinated chicken, red pepper hot sauce, crisp leaves £24.00
Sticky braised beef, parsley, Roscoff onion, red wine jus £26.00
Pavé of salmon, herb potatoes, watercress, hollandaise £24.00
Seared cod loin, sauce vin jaune, chicken skin, soused carrot £26.00
Wood fired celeriac, cabbage dolmade, chanterelle, toasted hazelnut (v) £20.50

GRILLS

Eastgate glazed pork tomahawk, caramalised artichoke, cavolo nero, wild mushroom £25.00
8oz Cumbrian fillet, Portobello mushroom, onion rings, roasted vine tomatoes, Café de Paris butter £37.50
10oz Cumbrian ribeye, Portobello mushroom, onion rings, roasted vine tomatoes, Café de Paris butter £29.50
36oz Porterhouse to share, chimichurri, hasselback potatoes, mixed leaves £75.00
Steak au poivre, onion rings, frites £24.00

SIDES / SALADS

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| Creamed Maris Pipers (v) £5.00 | Peppercorn £3.50 | Leaf spinach, nutmeg butter (v) £5.00 |
| Hand cut chips £5.00 | Béarnaise £3.50 | Broccoli, romesco, almonds (v) £5.00 |
| Rosemary pomme frites £5.00 | Roquefort £3.50 | Fine beans, shallots, garlic (v) £5.00 |
| House mixed leaves, vinaigrette (ve) £3.50 | | |

DESSERTS AND CHEESE

Crème caramel, Suzette, praline, orange £8.00
Dark chocolate mousse, vanilla ice cream £8.00
Egg custard tart, nutmeg, iced Yorkshire rhubarb £8.00
Coupe, vanilla ice cream, caramel, brandy snap, fudge £5.50
Artisan cheeses and pairings £12.50