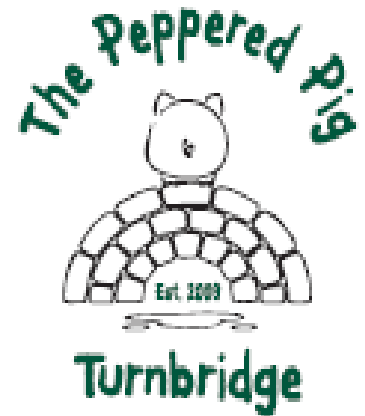


## EVENING MENU MAY 2017

Freshly baked artisan bread / 5 day 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 6

Ham hock & black pudding terrine, piccalilli & puffed pork crackling 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

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

### MAINS

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

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

### STEAKS

two for 30 and a carafe of house wine

8oz bar steak (a very special & unique cut, must be served medium rare)

Two for 35 and a carafe of house wine

10oz ribeye 26

10oz sirloin 24

triple cooked chips, tomato compote, onion rings, watercress & shallot salad

### CLASSICS

8oz beef burger, triple cooked chips, tomato relish & onion rings 12

Beer battered haddock, triple cooked chips, mushy peas & tartare sauce 12

### 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

Snacks from the kitchen

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

...

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

...

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

...

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

...

Pistachio Macaron, Chocolate Aero, Espresso mascarpone, Roasted pistachio Meringue  
shards

...

Taste of Yorkshire cheeseboard

50without 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.