

Winter Dining

Starters

Lancashire Cheese Soufflé

tomato jam

£8

King Scallop

parsley root puree, black pudding, burnt lemon oil

£9

Braised Oxtail Tortellini

potato espuma, pickled potato, coco pampoi

£9

Mackerel Soused in Soy & Ginger

smoked red pepper, compressed cucumber, crème fraiche

£9

Soup of the Day

accompanying garnish

£7

Chickpea & Red Pepper Fritter

asian slaw, peanut coriander & lime vinaigrette

£8

Allotment

pickled baby vegetables, mushroom & sourdough soil, nasturtium

£8

Ham Hock Terrine

black garlic pickle, brioche

£9

Roast Chicken Broth

Shredded smoked chicken, celeriac, pasta

£8

Please inform us of any allergy or dietary requirement so we may assist you.

Rare Breed Steaks

We cook our steaks on a charcoal barbecue in a sealed chamber; this gives it a unique flavour and retains the moisture.

Belted Galloway (England, Cumbria)

Belted Galloway is native to the borders of Cumbria and Scotland; it is one of the oldest breeds in the world dating back to the 17th century. The cattle are ideal for the harsher weather of the fells with their thick coat of hair that insulates their body so well they have a minimal layer of fat.

Galician Blond (Txuleta)

This rare prized Spanish breed from the Galicia region in Spain is slowly grown to an age of 12-18 years. The fat is yellow, from the beta carotene in the grass of the cattle pastures, and it speckles the meat like raindrops with savoury flavours of great depth, complexity and length.

Belted Galloway

Galician Blond (Txuleta)

Ribeye

£32

Ribeye

£38

Sirloin

£30

Sirloin

£34

Fillet

£34

Fillet

£40

Chateaubriand for Two

£80

Chateaubriand for Two

£95

All steaks are served with hand cut chips, Pickering watercress, field mushroom and confit tomato.

Side Orders £4

Avocado & Chick Pea Salad.

Dauphinoise Potato.

Triple Cooked Chips.

House Salad.

Roasted Cauliflower, maple & raisin.

Charred Broccoli, pickled shallot.

Roasted beetroot, hazelnuts, horseradish crème fraiche.

Sauces £3

Green Peppercorn.

Red Wine Jus.

Smoked Wild Mushroom.

Béarnaise.

Hollandaise.

Mains

Lamb Rump

red cabbage puree, pease pudding, kidney and neck suet pudding, baked baby beetroot

£26

Saddleback Pork Fillet

ceps, soused damsons, salt baked celeriac, onion ash, slow roasted shallot

£26

Truffle Poached Chicken

pancetta, haricot beans, tarragon oil, pomme puree, crispy skin

£24

Market Fish of the Day

buttered new potatoes, Pickering watercress, hollandaise sauce

£24

Butternut Squash Risotto

roasted pumpkin, sage gremolata, chargrilled halloumi, baby ceps

£24

Charred Sweet Potato

celeriac puree, eryngii mushroom, potato espuma, hazelnut oil

£24

Pan Fried Hake Fillet

chowder, clams, crispy pancetta, coriander oil

£28

Our Fabulous Fish & Chips

Atlantic cold loin, triple cooked chips, mushy peas

£24

Herdwick Rack of Lamb for Two

seasonal veg, minted Anya potatoes, red wine jus

£60