



A La Carte Menu

Starters

Jerusalem Artichoke, Wild Mushrooms & Roasted Artichoke Broth – 18

Pan Roasted Scallop, Carrot & Oyster Sauce, Milk Bread – 20

Dressed Hispi Cabbage, Puffed Barley, Onion Foam (V) – 17

Mains

Salt Aged Sirloin, Roscoff Onion & Beef Jus – 38

Pan Roasted Monkfish, Tenderstem Broccoli & Shellfish Velouté – 36

Grilled Hen of the Woods, Courgette & Brown Butter Sauce (V) – 27

Sides

Buttered Seasonal Vegetables – 8

Garden Salad - 6

Buttered Potatoes– 8

Desserts

Apple, Caramelised Oats, Woodruff Custard, Apple & Verbena Granita (V) – 14

Rose Set Cream, Preserved Yorkshire Rhubarb, Angelica (V) – 16

Selection of Cheeses, Pumpkin Seed Crackers – 20

A discretionary 12.5% service charge will be added to all bills. All of which is shared equally between the staff. Please let a member of our staff know if you have any allergies or dietary requirements.