

Wildfarmed Focaccia – Niçoise Olive Tapenade	6
Marinated Nocellara and Gordal Olives	6
Fried Salted Belazu Marcona Almonds	4
Lindisfarne Oysters – Pickled Apple and Dill	5 each
Crispy Cheese Croquettes	4
Dorset Nduja Stuffed Fried Brioche Buns	4
Iberian Bellota Acorn Fed Salchichon	8
Cobble Lane Fennel Salami	8
Islington Saucisson	6
Salt and Cure Co. Coppa	5
Jamon Arturo Sanchez Jamon Iberico de Cebo	30
Guido Zanetti Organic Burrata – Beetroot – Hazelnuts – Balsamic – Golden Raisins	10
Grilled Peach – Homewood Farm Ewes Curds – Late Season Tomato – Marcona Almonds	9
Roasted Pumpkin and Vadouvan 'Hummus' – Black Sesame – Coriander	9
BBQ Purple Sprouting Broccoli – Lovage Emulsion – Toasted Seeds	9
Ossola Style Gnocchi – Roasted Muscat Pumpkin – Hen of the Woods – Sage Butter	14
Fazzoletti Pasta – Cavolo Nero – Chestnuts – Old Winchester	15
Sauté Scottish Cepes – Celeriac – Fried St Ewe Egg – Brown Butter Sauce	25
Crispy Cod Cheeks – Tartare Sauce and Lemon	10
Whitby Crab Mayonnaise on Toast – Devilled Crab Butter – Shaved Fennel and Dill	18
Warm Buttered Sourdough Crumpet – Braised Sticky Ox Cheek – Fresh Horseradish	15
Ceviche of Hand Dived Isle of Skye Scallop – Charentais Melon – Radish – Jalapeno	20
Roasted Line Caught Whitby Sea Bass Fillet – Navarrico Haricot Beans and Nduja	35
Fillet of Shetlands Turbot Roasted on the Bone – Salsa Verde – Lemon and Olive Oil	35
Basque Style Day Boat Shetlands Hake – Piperade and Shetlands Surf Clams	35
Roasted Rump of Yorkshire Texel Lamb with Caponata	36
Sage Roasted Rare Breed Pork – Grilled Hispi – Baked Apple – Mustard Roasting Juices	30
Ragu of Dexter Beef – Fazzolettii Pasta – Old Winchester – Salsa Verde	20

YORKSHIRE HERITAGE BREED DRY AGED BEEF GRILLED OVER BINCHOTAN

Koffman French Fries and Watercress Salad	
140g Filet Mignon	32
220g Fillet	48
220g Sirloin	35
500g Rib Eye	75
900g Cote du Boeuf	90
Green Peppercorn Sauce	5
Red Wine and Bone Marrow Sauce	4
Wild Mushroom Cream	5
Koffman French Fries	5
Buttered Charlotte Potatoes	6
Grilled Hispi Cabbage – Olive Oil, Lemon and Wild Oregano	6
Gratin of Braised Cavolo Nero and Old Winchester	7
Butterhead Lettuce – House Dressing – Toasted Seeds	6
Organic Sand Carrots Braised in Butter, Anise and Bay leaves	6
Salted Caramel Custard Tart – Whipped Cultured Cream	11
Valrhona 70% Tropilia Chocolate Mousse – Preserved Cherries	12
Northumberland Honeycomb Panna Cotta – Poached Plums and Blackberries	11
Black Fig and Almond Tart – Whipped Mascarpone	12
Warm Apple Cake – Smoked Caramel Calvados Sauce – Custard Ice Cream	12
BRITISH CHEESE	
Marinated Agen Prunes and Earl Grey Tea Loaf	
Richard Taggs Lincolnshire Red Poacher – Ulceby Grange, Lincolnshire	5
Katie and Caroline Bells Harrogate Blue – Sherpherds Purse, North Yorkshire	5
Mary Quicke's 24 Month Aged Cheddar – Home Farm, Exeter	6
Jonny and Dulcie Crickmoors Baron Bigod – Fen Farm, Bungay	7
Butlers Farmhouse Kidderton Ash Goat Cheese – Inglewhite, Preston	6

Our fish are wild, native and are sustainably caught by day boats using targeted and specific methods of fishing. We continue to pursue our vision of traceability and the commitment to a responsible understanding of sourcing and stock levels. Game may contain shot.