

## SNACKS

Roasted Garlic, Rosemary and Sea Salt Focaccia Made with Wild Farmed Flour	4
Nocellara Olives	5
Fried and Smoked Marcona Almonds	5
Pumpkin, Sage and Scamorza Arancini	5
Crispy Fried Gordal Olives Stuffed with Fennel Salami Ragu	4
'Salt and Cure' Charcuterie – Salami, Coppa and San Daniele Ham	11
Nduja Stuffed Medjool Dates Wrapped in Pancetta	6

## VEGETABLES

Organic Burrata – Basil Pesto – Centanari Olive Oil – Grilled Focaccia	14
Sicilian Flat Bread – Whipped Buffalo Ricotta – Black Figs – Wildflower Honey	14
Roasted Organic Delicia Pumpkin – Spiced Seeds – Barrel Aged Feta	13
Sage and Brown Butter Fried Ricotta Dumplings	12
'Tartar' of 24 Hour Spiced Crapaudine Beetroots – Lavosh Crackers	13
Sicilian Flat Bread – Buffalo Mozzarella – San Danielle Ham – Green Pistachio	15

## FISH

Tartar of Wild Sea Bream – Cucumber – Chili – Coriander – Blood Orange	14
Whipped Smoked Cod Roe – Breakfast Radish – Smoked Paprika – Lavosh Cracker	13
Pepper Crusted Roasted Halibut Steak – Sauce Au Poivre	20
Venetian Style Fish and Shellfish Stew	18
Line Caught Whitby Seabass 'Acqua Pazza'	20

## MEAT

Chargrilled Cumbrian Texel Lamb Cutlets – Salsa Verde – Amalfi Lemon	24
Parmentier Hache – Braised Cumbrian Short Rib – Shitake Mushroom – Caramelised Onions	18
Roasted Free Range Chicken – Ember Baked Leeks – Romesco Sauce	16
Highlands Venison and Beef Ragu Stuffed Fried Pasta – Piquillo Peppers – Aged Parmesan	17
Yorkshire Dry aged Heritage Breed 200g Fillet Steak – Watercress Salad	37
Yorkshire Dry aged Heritage Breed 250g Sirloin Steak – Watercress Salad	32
Red Wine Sauce / Peppercorn Sauce	5 each
French Fries / Ratte Potatoes with Lemon, Capers, Olive Oil and Sea Salt	

## PUDDINGS

Valrhona 70% Tropilia Chocolate – Centenari E.V.O.O	13
Casal dei Ronchi Recioto della Valpolicella, Serego Alighieri, Veneto, Italy 2015 – 15 (50ml)	
Set Vanilla Cream – Sweet Wine Jelly – Passion Fruit	12
Lieser Niederburg Helden Riesling Beereauslese, Mosel, Germany 2011 – 12 (50ml)	
Sicilian Orange, Almond and Olive Oil Cake – Valrhona Chocolate Ganache	12
Tokaji Edes Szamorodni Dorgo, Tokaji, Hungary 2017 – 8 (50ml)	
Burnt Basque Cheesecake – Poached Quince Compote	12
Chateau Filhot Sauternes, Bordeaux France 2015 – 7 (50ml)	

## BRITISH CHEESE

Earl Grey Tea and Dried Fruit Loaf, Baked Bramley Apple Compote and Oatcakes	
Richard Taggs Lincolnshire Red Poacher – Ulceby Grange, Lincolnshire	5
Banylus Rimage, Chateau de Jau, Roussillon, France – 3 (25ml)	
Katie and Caroline Bells Harrogate Blue – Sherpherds Purse, North Yorkshire	5
Dandelion Vineyards 'Legacy of Australia' XXXO Pedro Ximenez, South Australia – 4 (25ml)	
Mary Quicke's 24 Month Aged Cheddar – Home Farm, Exeter	6
Fernando de Castillo Antique Palo Cortado N.V. Andalucia, Jerez, Spain – 7 (25ml)	
Stacey Hedges Winslade – Scratchface Lane, Hampshire	6
Brannland Iscider, Vannasby, Sweden – 3 (25ml)	
Butlers Farmhouse Kidderton Ash Goat Cheese – Inglewhite, Preston	6
Eric Bordelet, Poire Granit, Chateau de Hauteville, Normandy, France 2022 – 3 (25ml)	

*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.*