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## Starters

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### Braised Pig's Cheeks | 9.5

Slow-braised pig's cheeks with apple and fennel braised red cabbage, finished with a rich Guinness glaze.

### Cider-Steamed Mussels | 9.5

Steamed in a cider, chorizo, 'nduja and tomato sauce for warmth, depth and gentle spice.

### Scallops | 16

Seared scallops with roasted celeriac purée, Doreen's black pudding crumb, pistachio and herb oil.

### Braised Duck Leg | 10

Tender duck leg served with aromatic hoisin, charred pak choi and crisp Asian slaw.

### Butter Bean Hummus | 9.5 (v)

Creamy butter bean hummus with pickled baby carrots, roasted candy beets, charred leeks and beetroot crisp.

### Goat's Cheese Bonbons | 9.5 (v)

Golden bonbons with spiced squash purée and honey-buttered pine nuts.

### Braised Forerib Arancini | 8

Crisp arancini filled with slow-braised beef, served with beef stock mayonnaise.

### King Prawn Thermidor | 13

King prawns in a classic thermidor sauce, topped with vintage cheddar and baked until golden.

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## Mains

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### Slow-Cooked Belly Pork | 22.5

Slow-cooked pork belly with black pudding mash, crisp crackling and a rich pork sauce.

### Pan-Fried Duck Breast | 18

Pan-fried duck breast served with dauphinois potato, braised red cabbage with apple and fennel, finished with cherry sauce.

### Pistachio & Herb Crusted Halibut | 25

Halibut crusted with pistachio and herbs, served with dauphinois potato, lemon samphire and pistachio.

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Celeriac Steak | 15 (v)

Salt-baked and charred celeriac with triple-cooked chips, roasted tomato, garlic wild mushrooms, cavolo nero and hazelnut–shallot–herb butter.

Truffled Wild Mushroom & Chive Risotto | 16 (v)

Creamy risotto finished with truffle, chives and Harrogate Goat's cheese bonbons.

2-Hour Citrus-Brined Hake | 19

Citrus-brined hake with an onion bhaji ring, South Indian curry sauce, blood orange and buttered sea herbs.

Steak

We serve our steaks simply, so you can choose the sides you love.

8oz Centre-Cut Fillet | 38

16oz Ribeye | 29 (perfect for sharing)

12oz Sirloin | 23

Sauces

Diane, peppercorn, blue cheese.

Sides

Tender Broccoli | 5.5

Blanched and roasted with lemon, chilli and almond butter.

Cauliflower Cheese | 5.5

Classic cauliflower cheese with vintage smoked cheddar.

Cavolo Nero | 4.5

Finished with confit garlic, chilli and lime.

Roasted Carrots | 5.5

Roasted carrots with brown onion and herb-buttered kale.

Wilted Winter Greens | 5.5

Seasonal greens finished with anchovy butter.

Braised Red Cabbage | 4.5

Slow-braised in red wine, apple and fennel.

Garlic & Chive Field Mushrooms | 4.5

Sautéed in butter with garlic and chives.

Creamy Chive Mash | 4.5

Triple-Cooked Beef-Dripping Chips | 4.5

Desserts

Crème Brûlée | 8

served with shortbread.

Warm Chocolate Brownie | 9

Topped with toasted marshmallow and a tangy cherry compote, finished with vanilla ice cream.

Chef's Cheesecake | 8

Finished with mixed berry compote and Chantilly cream.

Rich Sticky Toffee Pudding | 8

Steamed to a soft, indulgent crumb and served warm with vanilla ice cream.

Butler's Cheeseboard | 10.5

a curated selection of cheese and biscuits.

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