

SNACKS

- Specially marinated Spanish olives £4.5 **GF**
- Freshly baked sourdough, Estate Farm dairy butter £4.5 ***G**
- Fire roasted smoked Belazu almonds £4.5 **GF**
- Chicken and chorizo arancini, roasted red pepper, tomato and red onion relish, aged parmesan, chorizo oil £8

SMALL PLATES

- Seared king scallops, parsnip, shallot and miso puree, black garlic emulsion parsnip crisps, parsley oil, watercress £14 **GF**
- Crayfish cocktail, roasted red peppers, baby gem lettuce, pickled cucumbers, marie rose sauce £9 **GF**
- Doreen's black pudding, rhubarb chutney, crispy fried onions, wholegrain mustard dressing, watercress £9
- Asian style duck spring rolls, red slaw, hoisin dipping sauce £9.5
- Cumberland scotch egg, homemade piccalilli, blood orange gel, watercress £8.5
- French café salad, chicory, pear, walnut, Yorkshire blue, watercress, chives, French dressing £8 **(V) GF**
- Smoked salmon, pickled cucumber, caviar, creme fraiche, fried capers, dill, toasted sourdough £10 **G***
- Whipped goats cheese, pickled beetroot, sourdough crackers, balsamic dressing £9.5 **(V) G***

LARGE PLATES

- Lime & chilli marinated king prawn skewers, Thai style green slaw, sesame dressing & fries £24 **GF**
- Braised northumbrian beef and heritage carrot pie, creamed potatoes, braised garden peas, red wine sauce £24
- Chicken, bacon, leek and wholegrain mustard pie, buttered pink fir apple potatoes and tenderstem broccoli, wild mushroom cream sauce £24
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16
- Gruyère cheese and caramelised onion soufflé, heritage tomato, red onion, rocket salad £17 **(V)**

All of our steaks are Aberdeen Angus and are dry aged on the bone for a minimum of 28-35 days

Steaks are served with a choice of one side & one sauce

8oz Rump £20 10oz Ribeye £28 8oz Fillet £30

Chateaubriand (sharing steak for two; two sides, two sauces) £74

SAUCES peppercorn | bearnaise | bordelaise butter - red wine, shallots, veal jus, bone marrow, parsley
SIDES £4.5 Skin on fries with truffle oil and parmesan | hand-cut chips | Korean glazed greens, peanuts **GF**
 | Tenderstem broccoli, hollandaise, garlic and parmesan breadcrumb ***G**

AFTERS

- Vanilla and raspberry cheesecake, whipped cream, fresh raspberries £8
- Vegan winter fruit pie, vegan vanilla ice cream £8
- Warm vanilla cake, rhubarb compote, vanilla custard £8
- Passion fruit and lime posset, passion fruit jelly, pistachio Viennese biscuit £9
- Milk chocolate tart, chantilly cream, salted caramel sauce £8
- Cheeseboard - Rutland red, Winslade and Barkham blue, Heather honey, smoked chilli jelly, pickled celery, Peters yard crackers, Estate farm dairy butter £12 ***G**

***G - Gluten free alternatives available (GF) - Gluten free (V) - Vegetarian**

Ask your server for our current vegan dishes available.

Please inform us of any allergies / dietary requirements when booking and ordering.