

TEAR & SHARE

FRESH SELECTION OF BREADS & MARINATED GREEK OLIVES FOR 2

with Extra Virgin Olive Oil, Fresh Whipped Butter, Today's Flavoured Salt & Modena Balsamic Vinegar
£13.95

TO BEGIN

CHEF'S SOUP OF THE DAY

served with Warm Bread
Ask your server for today's choice
£8.95

MARINATED SLOW COOKED BEETROOT & GOAT CHEESE

A Selection of Purple, Candy & Golden Beetroots,
French Goat Cheese, Fennel Seed Infused Filo
Pastry, Fresh Honeycomb & Apple
£12.95

RICH CHICKEN LIVER PATE

with Black Truffle Dressing, Red Currant & Port
Jelly, Caramelized Onion Chutney & Brioche
£11.95

SLOW COOKED HAM HOCK TERRINE, EGG & PINEAPPLE

with Soft Boiled Hens Egg, Pineapple Chutney
& Crispy Leeks
£12.95

OVEN BAKED MELTING CAMEMBERT FOR 1

with Garlic & Rosemary, Cranberry Chutney
Northumbrian Heather Honey
& Toasted Sourdough
£14.50

PAN FRIED GARLIC KING PRAWNS

With Fennel & Coriander Slaw, Saffron Aioli,
Sea Salt & Rosemary Focaccia
£15.95

HOT SMOKED SALMON & PARSLEY FISHCAKE

with Lemon Mayonnaise & Celeriac Remoulade
£12.50

STEAMED SHETLAND MUSSELS

With Garlic and White Wine Cream Sauce and
Chargrilled Sourdough
Small **£12.50** / Large **£22.50**

MAIN EVENT

OVEN ROASTED COD

with Rich Tomato & Butterbean Stew,
Yorkshire Chorizo, Aged Parmesan
& Lemon Crust
£29.95

MARKET SEAFOOD FRESH LINGUINE

With Mussels, Crayfish, White Wine,
Garlic & Parsley Cream Sauce
£24.95

FRESH LINGUINE & MEDITERRANEAN VEGETABLES

With Roasted Tomato Ragout, Chargrilled Courgette,
Basil & Rocket Pesto, Confit Cherry Tomato
& Shaved Parmesan
£19.95

BUTTERNUT SQUASH RISOTTO

with Wild Mushrooms, Pickled Squash
& Crispy Cavolo Nero
£19.95

TAGLIATELLE CARBONARA

with Crispy Soft Poached Egg, Wild Mushrooms
& Smoked Pancetta di Parma
with Aged Grana Padano
£19.95

12 HOURS BRAISED FEATHERBLADE BEEF

with Creamed Potato, Bourguignon
garnish, Roscoff Onion Rings
& Seasonal Vegetables
£30.95

SLOW COOKED WELSH BLACK BELLY PORK

Served with Braised Pig Cheek, Heritage
Carrot, Spiced Plum, Sticky Red Cabbage
& Herb Fondant Potato
£29.95

ROASTED CHICKEN BREAST

with Creamed Savoy Cabbage, Celeriac, Smoked
Pancetta, Garlic Potato Press & Chicken Jus
£26.95

FROM THE GRILL

45 Days Dry Aged Grass Fed Charolais Beef served with Garlic & Thyme Roasted Tomato,
Mushroom, Watercress & Radish Salad

225gr DRY-AGED BAVETTE STEAK

£29.95

390gr DRY-AGED PORTERHOUSE STEAK

£44.95

225gr CENTER CUT FILLET STEAK

£39.95

225gr SALT-AGED RUMP STEAK

£32.95

SAUCES

Peppercorn - Garlic & Herb Butter - Diane - Beef Jus

£3.95 each

A BIT ON THE SIDE

-Buttered Greens
-Roasted Root Vegetables
-House Salad
-Hand Cut Chips
-French Fries
-Creamed Mashed Potatoes
-Bread and Whipped Butter
£5.00 each

-Piemonte White Truffle & Grana Padano Fries
-Beef Fat Chips
£6.00 each

Surf & Turf -3 XL King Prawns cooked in Garlic Butter & Herbs
£8.95

Subject to change. Please inform us of any allergies or dietary requirements as we are
unable to guarantee that dishes will be completely allergen free.