



Branches

RESTAURANT

ELEGANT DINING

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
£14.95

TO BEGIN

CHEF'S SOUP OF THE DAY

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

RICH CHICKEN LIVER PATE

With Port & Redcurrant Jelly, Caramelized Onion
Chutney & Toasted Brioche
£11.95

THAI SPICED FISHCAKE & CUCUMBER

Fragrant Thai Style Fishcake,
Pickled Cucumber & Kimchi Mayonnaise
£11.95

CARPACCIO OF BEETROOT, GOATS CHEESE & FIG

Served with Whipped & Grilled Goats Cheese,
Pickled Beetroot, Caramelised Fig & Heather Honey
£12.95

CRISPY BELLY PORK BITES & BLACK PUDDING

Served with Celeriac Remoulade, Soft Boiled
Hens Egg, Honey & Mustard Dressing
£10.95

SPICY PIRI-PIRI XL KING PRAWNS

With Cherry Tomato Butter Sauce,
Salsa Verde & Saffron Aioli
£15.95

NEW SEASON ASPARAGUS & CRISPY HENS EGG

with Wild Mushrooms, Aged Parmesan
& Wild Garlic Mayonnaise
£12.50

STEAMED SHETLAND MUSSELS

Mussels Cooked in a Spicy Tomato & Fennel
Sauce with Chargrilled Focaccia
Small £13.50 / Large £26.00

HERITAGE TOMATO & MARINATED BABY MOZZERELLA

With Basil Pesto, Aged Balsamic, Sourdough
Croutons, Pickled Shallots, Herb Mayonnaise &
Crispy Basil
£13.50

MAIN EVENT

MARKET SEAFOOD FRESH LINGUINE

With Mussels, Crayfish, White Wine,
Garlic & Parsley Cream Sauce
£26.95

SLOW COOKED RIB OF BEEF RAGU

With Fresh Handmade Pappardelle
in Truffle Butter & Parmesan Foam
£28.95

ROASTED FILLET OF CHAROLAIS BEEF

Caramelised Onion, Herb Crumb, Potato
Press, BBQ Beef Featherblade
& Bone Marrow Jus
£46.95

SLOW COOKED CAULIFLOWER STEAK

With Harissa Chickpeas, Fine Beans,
Crispy Shallots & Labneh (V)
£21.95

PAN ROASTED BASS

With Marinated Heritage Tomatoes,
British Asparagus, Jersey Royals, Crispy
Shetland Mussels & Sauce Vierge
£28.50

SPINACH, FENNEL & RICOTTA RAVIOLI

With Spring Pea Velouté, Roast Courgette,
King Oyster Scallop & Toasted Hazelnut
Dressing (V)
£21.95

ROASTED YORKSHIRE CHICKEN BREAST & CHORIZO CROQUETTE

With Sweetcorn Salsa, Cajun Popcorn, Herb &
Garlic Fondant Potato & Thyme Jus
£27.95

FROM THE GRILL

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

225gr SIRLOIN STEAK
£38.95

**225gr CENTER CUT
FILLET STEAK**
£49.95

**225gr SALT-AGED
RUMP STEAK**
£33.95

SAUCES

Peppercorn - Garlic & Herb Butter - Diane - Beef Jus
£3.95 each

A BIT ON THE SIDE

-House Salad
-Hand Cut Chips
-French Fries
-Spring Greens
-Buttered New Potatoes
-Bread and Whipped Butter
£5.00 each

-Tender-Stem Broccoli & Chilli Butter
-Truffle & Parmesan Fries
-Beef Fat Chips
£6.00 each

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