

Set Menu

2 course £30

3 course £36

Wednesday, Friday & Saturday (12pm – 2pm)

Wednesday & Thursday (6pm – 6.45pm)

To Share

Roast pumpkin & sage focaccia, confit garlic 8.25 (V)(VGO)

Nocellara olives 6.50 (V)(GF)(VG)

Jamón serrano, pickles, fennel seed grissini, aioli 14 (GFO)

Starters

Treacle and Mena Dhu cured Skrei cod, pastrami spice, carrot salad, spelt & rye toast (GFO)(DF)

Twice-baked smoked Oak Cheddar soufflé, wild mushroom fricassée, tarragon (V)

Beef short rib, sourdough crumpet, red cabbage sauerkraut, watercress mayonnaise (DF)(GFO)

Mains

Garlic chicken ballotine, creamy mash, oyster mushrooms, peas, chicken & sherry sauce (GF)(DFO)

Hake, celeriac, apple, radicchio, shell fish & vermouth cream, dill oil (GF)(SF)

Caponata, polenta, smoked almond, celery, pickled walnut ketchup, feta (V)(VEO)(GF)

Desserts

Yorkshire rhubarb, tonka bean panna cotta, oat crumble meringue, rhubarb ice cream (GFO)

Salted caramel & milk chocolate tart, crème fraîche (V)

Pineapple upside cake, rum caramel, clotted cream (V)(GF)

(GF) gluten free (GFO) gluten free option (V) vegetarian (VG) vegan (VEO) vegan option (SF) shellfish
(N) nuts (NFO) nut free option (S) sesame (DF) dairy free (DFO) dairy free option
(Vegan options available but please give 24 hours' notice)