



À LA CARTE

Starters

Our Bread, Ampersand Dairy & Bovril Butter	5
Pea, Mint & Ham Hock Soup (GF*, VE*)	9
Grilled Tenderstem Broccoli, Smoked Cod's Roe Emulsion, Hazelnuts (GF)	10
Isle of Wight Tomatoes, Olive Oil, Boquerones (GF*, VE*)	11
Burrata, Grilled Peach, Cucumber, Mint (GF)	15
Roast Lamb Ribs, Mint Chimichurri (GF)	15
Smoked Haddock & Leek Arancini, Curry Hollandaise	14
King Prawn Cocktail (GF)	16
Roast King Scallops, Cauliflower, Bacon, Parsley (GF)	23

Main Courses

Yorkshire Coast Fish & Chips, Curry Sauce, Mushy Peas, Tartare	24
Braised Beef & Ale Pie, Mash, Greens	25
Halibut, Grilled Tenderstem, Gremolata, Capers (GF)	34
Cheeseburger, Sesame Brioche, Pickles, Burger Sauce, Fries (VE*)	24
Grantley Fried Chicken Burger, Sesame Brioche, Lettuce, Burger Sauce, Fries	24
Wild Mushroom Risotto, Grated Summer Truffle (VE)	19
North Sea Fish Pie, Mussels, Cheddar Mash, Greens (GF)	25

From the Grill

8oz Fillet (GF)	44
8oz Ribeye (GF)	39
Nidderdale Lamb Chops (GF)	34
Hot Honey Rose Harissa Chicken, Tzatziki (GF)	29
Whole Lobster (<i>Grilled or Thermidor</i>)	65

All served with chips and seasonal salad

Sauces

Beef Gravy Peppercorn Bearnaise Stilton Chimichurri	4
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Sides

Dripping Chips or Fries Onion Rings Buttered Mash	Each 6
French Peas Buttered Greens Seasonal Potatoes	
Grilled Hispi Cabbage, Aged Cheddar, Bacon	Each 7
Truffle & Parmesan Fries Truffled Mash	Each 10

Please see the blackboards for Fish and Daily Specials

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 10% service charge will be added to your bill.

