

# LUNCH MENU

AVAILABLE MONDAY-SATURDAY 12PM-5PM

1 COURSE 13.95 | 2 COURSE 20.95 | 3 COURSE 27.95

## STARTERS

### SCOTTISH SMOKED SALMON

Torched fillet, potato ravigote, Tokyo turnip, puffed rice, buttermilk dressing

### ROAST HERITAGE BEETROOT v/n

Boltardy beetroot tartare, pickled golden beets, goats cheese puff, romesco sauce

### CHICKEN LIVER PARFAIT

Pickled grolles, French onion puree, 6 day fermented sourdough

### BRUSCHETTA vE

6 day fermented sourdough, shallots, citrus & basil dressing

### FRENCH ONION SOUP

Snowball onions, cheddar croute

### KING SCALLOPS sf

Cauliflower puree, black pudding croquette, compressed endive (7.00 Supplement)

## MAINS

### BEEF BURGER & FRIES

Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, frickee

### PORK BELLY

Braised belly, black pudding fritter, sauteed green beans, roast butternut duchess

### FISH & CHIPS

Haddock fillet, triple cooked chips, crushed peas, tartare sauce, charred lemon

### CHICKEN SCHNITZEL

Sauerkraut, sautéed green beans, mustard & chipotle sauce, fries

### TOMATO & MOZZARELLA PIZZA

Shallots, oregano

### EXTRA TOPPINGS

2.00

SUNDRIED TOMATOES  
ROCKET PEPPERS  
MUSHROOMS  
BLACK OLIVES

3.00

CHICKEN BREAST  
PARMA HAM  
ANCHOVIES  
TIGER PRAWNS  
PEPPERONI

## GRILL

All our steaks are a cross breed of Belgian Blue & Aberdeen Angus.

All served with triple cooked chips or fries

### ADD SAUCE 3.50

PEPPERCORN  
CHIMICHURRI  
SALSA VERDE

BERNAISE  
SALSA ROSSA  
GARLIC BUTTER

YORKSHIRE BLUE CHEESE  
RED WINE JUS  
CAFE DE PARIS

### 8oz FLAT IRON STEAK

(5.00 Supplement)

### 8oz FILLET STEAK

(20.00 Supplement)

### 8oz RIBEYE STEAK

(15.00 Supplement)

### 6oz YELLOWFIN

TUNA STEAK  
(15.00 Supplement)

### 6oz SCOTTISH

SALMON STEAK  
(6.00 Supplement)

## SALADS & PASTA

### SUPER FOOD SALAD vE

Quinoa & buckwheat sauerkraut garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado purée, citrus dressing

### RISOTTO MILANESE v

Acquerello rice, saffron, Amalfi lemon gremolata

### CHICKEN CAESAR

Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

### PAPPARDELLE POMODORO v

Slow roasted san marzano tomato ragu, basil, confit garlic, aged parmesan

### ADD 4.50

CHICKEN BREAST  
SEARED SALMON  
AGED PARMA HAM

TIGER PRAWNS  
GRILLED HALLOUMI  
CANTABRIAN ANCHOVIES

## SIDES

4.50

### GARLIC MASHED POTATOES v

Confit garlic

### HOUSE SALAD v

Buttermilk dressing

### CHIPS OR FRIES vE

Rosemary sea salt

### GARLIC GREENS v

Garlic butter, citrus crumb

### SAUTEED FOREST MUSHROOMS v

Spinach, garlic butter

### ROCKET SALAD v

Cherry tomatoes, aged Parmesan, balsamic dressing

## DESSERT

### DARK CHOCOLATE BROWNIE v

Toffee popcorn, dulce de leche, salted caramel ice cream

### TROPICAL CHEESECAKE

Tropical jelly, mango & passionfruit sorbet

### ICE CREAM/SORBET v/vE

Please ask your server for today's selection

### VANILLA CREME BRULEE v

Madagascar vanilla, shortbread

### CHEESEBOARD v/n

Please ask your server for today's selection (£5.00 Supplement)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of staff know before ordering. Full allergen information is available on request. All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill.

V - VEGETARIAN | VE - VEGAN | N - CONTAINS NUTS | Sf - CONTAINS SHELLFISH