

# EARLY EVENING MENU

AVAILABLE MONDAY-SATURDAY 5PM-7PM  
3 COURSE PLUS ½ BOTTLE OF WINE 38.00

Ask your server about upgrading your wine

## STARTERS

### SCOTTISH SMOKED SALMON

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

### ROAST HERITAGE BEETROOTS v/n

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

### GRAIN FED CHICKEN PRESSE

Layered breast & thigh, chicken liver pate, pickled girolles, French onion puree, sourdough

### HERITAGE TOMATO 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

### DUO OF CHESTER PORK

Brasied belly, rolled loin, black pudding fritter, sautéed green beans, roast butternut duchess

### YORKSHIRE GRAIN FED CHICKEN

Caramelised onion soubise, mini pot pie, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise

### FISH & CHIPS

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

### NORTH ATLANTIC HALIBUT

Butterbean & aubergine caponata, agrodolce crust, crispy kale

## 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	BEARNAISE	RED WINE JUS
CHIMICHURRI	SALSA ROSSA	YORKSHIRE BLUE CHEESE
SALSA VERDE	GARLIC BUTTER	CAFE DE PARIS

**FLAT IRON STEAK 8oz**  
(5.00 supplement)

**RIBEYE STEAK 8oz**  
(18.00 supplement)

**FILLET STEAK 8oz**  
(20.00 supplement)

### BEEF BURGER

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

**YELLOWFIN TUNA STEAK 6oz**  
(15.00 supplement)

**SCOTTISH SALMON STEAK 6oz**  
(18.00 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

### GRILLED CHICKEN CAESAR

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

### PAPPARDELLE POMODORO v

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

## 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

**SAUTÉED FOREST MUSHROOMS v**  
Spinach, garlic butter

**ROCKET SALAD v**  
Cherry tomatoes, aged parmesan, balsamic dressing

ADD 4.50

CHICKEN BREAST  
SEARED SALMON  
AGED PARMA HAM

TIGER PRAWNS  
GRILLED HALLOUMI  
CANTABRIAN ANCHOVIES

## DESSERTS

### TROPICAL CHEESECAKE v

Tropical jelly, mango & passionfruit sorbet

### STICKY TOFFEE PUDDING v

Salted toffee sauce, black treacle ice cream

### VANILLA CRÉME BRÛLÉE v

Madagascan vanilla, shortbread

### ICE CREAM & SORBET v/ve

Three scoops of your choosing, ask your server for today's selection

### CHEESE BOARD v/n

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

ADD A DESSERT  
COCKTAIL 8.50

Tiramisu Martini  
Peanut Butter Old Fashioned  
Whitehall Sprezzie

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