

## WHILST YOU DECIDE

<b>WARM BREAD SELECTION</b>	7	<b>MARINATED OLIVES</b>	5
Olive oil & balsamic vinegar <i>or</i> hummus & red onion marmalade		<b>GARLIC BREAD</b>	5.5
<b>SMOKED PAPRIKA CRISPS</b>	5	<b>CHEESE &amp; GARLIC BREAD</b>	6.5
With a selection of dips		<i>PAIR YOUR NIBBLES WITH Lyrarakis Assyrtiko or Henri Ehrhart Cremant 'Harmonie' Brut</i>	

## STARTERS

<b>GARLIC TIGER PRAWNS</b>	11	<b>BREADED SEABASS</b>	10
In a tomato, red onion, garlic & chilli sauce, with warm bread		In cajun herbs, with raddichio, crispy capers & lemon mayonnaise <i>PAIR WITH Muga Rioja Rose</i>	
<b>BREADED BRIE</b>	9.5	<b>GOATS CHEESE</b>	9
Deep fried, with a honey fig jam & dressed leaves		Breaded & deep fried with a red onion marmalade, radish & dressed leaves	
<b>CHICKEN LIVER PATE</b>	9.5	<b>PAN SEARED KING SCALLOPS</b>	16
Red onion marmalade, dressed leaves & toasted bread		Black pudding bon bons, crispy bacon, kale, apple & a pea puree	
<b>CRISPY CHILLI BEEF BAO BUNS</b>	12	<b>SCOTCH EGG</b>	9.5
With sesame seeds, sweet chilli, pak choi & dressed leaves		Black pudding, chorizo & pulled pork scotch egg, with chilli jam & roasted red peppers <i>PAIR WITH Kendermanns Riesling</i>	
<b>SOUP OF THE DAY</b>	8		
With warm bread & garlic butter			

## SIDE DISHES

Cajun fries	4.5
Hand cut chips	5
House salad	4.5
Caesar dressed salad	5
Chunky coleslaw	4.5
Parmesan & red wine jus mash	6
Garlic & herb new potatoes	5
Maple roasted carrots & parsnips	5.5
Cauliflower & blue cheese gratin	6
Sauteed green vegetables with toasted flaked almonds	6

## SUNDAY ROAST

Choose From:

<b>CHICKEN SUPREME</b>
<b>CONFIT PORK BELLY</b>
<b>ROAST BEEF</b>
Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy
<b>£23</b>
Only available on Sundays. From 12:00 whilst stock lasts

MANY OF OUR DISHES CAN BE ADAPTED TO SUIT A RANGE OF DIETARY REQUIREMENTS. PLEASE ASK YOUR SERVER FOR DIETARY VERSIONS OF OUR MENU.

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.

## MAIN COURSES

### FROM THE GRILL

<b>8oz FILLET STEAK</b>	38
Hand cut chips, chunky coleslaw & vine cherry tomatoes	

<b>10oz SIRLOIN STEAK</b>	34
Hand cut chips, chunky coleslaw & vine cherry tomatoes <i>PAIR YOUR STEAK WITH Riscos Malbec</i>	

<b>SAUCES</b>	3.5
Harrogate Blue Cheese - Red Wine Jus Confit Garlic Butter - Peppercorn	

<b>BEEF BURGER</b>	19
Cheddar, lettuce, gherkin, beef tomato & burger sauce, with hand cut chips & chunky coleslaw	

<b>CRISPY CHICKEN BURGER</b>	19
Chicken breast, BBQ pulled chicken, cheddar, lettuce, gherkin, beef tomato, with hand cut chips & chunky coleslaw	

<b>HALLOUMI BURGER</b>	19
Lettuce, gherkin, beef tomato, red peppers & burger sauce, with hand cut chips & chunky coleslaw	

Add bacon to your burger <i>or</i> swap cheddar for Harrogate blue cheese	2
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### SALADS

<b>SMOKED SALMON &amp; CRAYFISH</b>	19
Mixed leaves, avocado, tomato, onion, cucumber & a French dressing	

<b>WARM GRILLED HALLOUMI</b>	19
A poached egg, new potatoes, olives, roasted cauliflower, kale, garlic & toasted bread	

<b>CHICKEN &amp; BACON CAESAR</b>	18
Grilled chicken breast, crispy bacon, lettuce, anchovies, croutons, parmesan & a caesar dressing <i>PAIR WITH Roubertas Comte Provence Rose</i>	

### SIGNATURE DISHES

<b>CONFIT PORK BELLY</b>	24
Black pudding bon bons, smoked bacon mashed potato, kale, carrots & a red wine jus	

<b>CHICKEN SUPREME</b>	23
Garlic parmentier potatoes, creamed savoy cabbage with bacon & a red wine jus <i>PAIR WITH WITH Beaujolais Villages</i>	

<b>LOIN OF VENISON</b>	28
Fondant potato, braised & pureed carrot, radicchio & a beetroot, black pepper & red wine jus	

<b>6-HOUR BRAISED BLADE OF BEEF</b>	27
Dauphinoise potatoes, roasted carrots, asparagus, caper & herb dumplings & a red wine jus	

<b>PAN ROASTED SALMON</b>	24
Tomato & chilli risotto, aubergine puree, kale & onion bhaji	

<b>FILLET OF HALIBUT</b>	26
With spinach & potato puree, samphire, asparagus, peas, confit cherry tomatoes & tarragon lemon butter <i>PAIR WITH Plo De L'isabelle Picpoul De Pinet</i>	

### PASTA & RISOTTO

<b>SEAFOOD LINGUINI</b>	20
Prawns, mussels, salmon & cherry tomatoes, in a rich chilli Napoli sauce	

<b>BETROOT &amp; POACHED PEAR RISOTTO</b>	19
Crumbled Harrogate blue cheese & toasted flaked almonds	

<b>WILD MUSHROOM LINGUINI</b>	18
In a white wine cream sauce, finished with a parmesan crisp	

Add chicken to a risotto or linguini dish	4
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An optional 10% service charge will be added to your final bill, 100% of which will be distributed amongst the staff working here today.