

Dinner Menu

Available October to November. Tuesday - Saturday. 7pm to 8.30pm.



NIBBLES

Fried Pickles	6
<i>Chilli mayonnaise (V)</i>	
Bubble & Squeak Bites	6
<i>With bacon and served with cranberry relish (DF)</i>	
Salt & Pepper Squid	6.5
<i>Lemon mayonnaise</i>	
Herb Pitta Chips	6
<i>Roast beetroot & garlic hummus, flaked almonds (Ve)</i>	

STARTERS

Chef's Homemade Soup of the Day (V, GF*)	9
Pan Fried Scallops	14.50
<i>Celeriac & apple remoulade, squash puree, pickled fennel, hazelnut crumb (GF, DF*)</i>	
Braised Ox Tail Filo Tart	12
<i>Salt baked beetroot, pickled red onion, sour cream foam, chives (DF*)</i>	
Carpaccio of Cured Venison	12.50
<i>Roasted walnut & horseradish cream, roast baby beets, parsnip crisp (GF)</i>	
Spiced Roast Cauliflower	11.5
<i>Pickled raisins, wild mushrooms, pomegranate, chestnut puree (V, Ve*, GF)</i>	
Butternut Squash Ravioli	10.5
<i>Creamed spinach, crispy sage, pine nuts (V)</i>	

MAINS

Miso Black Cod	25
<i>Celeriac veloute, pickled celery, sweet potato terrine, lemon emulsion (GF, DF*)</i>	
Five Spiced Duck Breast	26.50
<i>Fennel puree, Bombay potato terrine, braised baby turnips, chocolate tuille, port jus (GF*)</i>	
Skate Wing	28
<i>New potatoes, capers, parsley and lemon cream sauce (GF)</i>	
Pheasant Breast	27
<i>Honey roast parsnips, white wine & mushroom sauce, crispy leeks, mini leg meat pie (GF*)</i>	
Pan Fried Hake	23
<i>Nduja mussels, chickpeas, parsley crumb, a tomato sauce (GF*, DF)</i>	
Fillet of Beef	34
<i>Celeriac fondant, textures of onion, pickled mushrooms, wilted spinach, beef jus (GF)</i>	
Crispy Pork Belly	24
<i>Black pudding puree, parmentier potatoes, buttered kale, apple & cider veloute (GF)</i>	
Pumpkin Risotto	21
<i>Pumkin seeds, blue cheese, crispy sage (V, GF)</i>	
Chestnut Gnocchi	23
<i>Mushroom veloute, king oysters, celeriac croquettes, wild mushroom ketchup (V)</i>	

V - Vegetarian GF - Gluten Free DF - Dairy Free Ve - Vegan

FROM THE GRILL

10oz Sirloin Steak	32
<i>Confit vine tomatoes, roast herb flat mushroom, smoked garlic butter, triple cooked chips and dressed rocket (GF*, DF*)</i>	
10oz Pork Ribeye	28
<i>Pineapple salsa, sauteed new potatoes, mustard sauce, watercress (GF)</i>	
Whitley Beef Burger	21
<i>Baby gem, tomatoes, red onion, gherkins, skinny fries, smoked paprika aioli</i>	

SIDES

Autumn Greens	6
<i>Garlic & fennel butter (V, GF)</i>	
Triple Cooked Chips (V)	6
Roast Honey Root Vegetables (V, GF)	6
Herb Buttered Baby Corn (V, GF)	6
Sauteed New Potatoes (V, GF)	6

DESSERTS

Chocolate Fondant	11
<i>Marshmallow, salted caramel, lotus ice cream (V)</i>	
Yorkshire Parkin	10.5
<i>Roasted pears, black sesame tuille (V)</i>	
Tonka Bean Panna Cotta	10.5
<i>Popcorn crumble, soy sauce gel (V, GF)</i>	
Homemade Hot Pudding of the Day	9.5
<i>Pouring cream, ice cream, or custard (V)</i>	
Brandy Snap Basket	9.5
<i>Selection of ice creams and sorbets (V, GF)</i>	
Selection of Cheese and Biscuits	15
<i>Celery, grapes, homemade chutney (V, GF*)</i>	
Dessert Sharing Platter	22
<i>Selection of smaller desserts (V*, GF*)</i>	

A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements

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