Dinner Menu

Available January . Tuesday - Saturday. 7pm to 8.30pm.

6

NIBBLES

Fried Pickles 6
Chilli mayonnaise (V)

Bubble & Squeak Bites 6
With bacon and served with cranberry relish (DF)

Salt & Pepper Squid 6.5
Lemon mayonnaise

Herb Pitta Chips

Roast beetroot & garlic hummus, flaked almonds (Ve)

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STARTERS

FROM THE GRILL

Restaurant

Chef's Homemade Soup of the Day (V, GF*)		9	10oz Sirloin Steak	32
Garlic King Prawns Romesco Sauce Burnt Butter of	(V, GF*) routons, Dehydrated Tomoates, Chilli Jam	12	Confit vine tomatoes, roast herb flat mushroom, smoked garlic butter, triple cooked chips and dressed rocket (GF*, DF*) Chicken Burger	21
Braised Ox Cheek Filo Tart Salt baked beetroot, pickled red onion, sour cream foam, chives (DF*) Spiced Roast Cauliflower Pickled raisins, wild mushrooms, pomegranate, chestnut puree (V, Ve*, GF)		12	Baby gem, tomatoes, red onion, gherkins, skinny fries, smoked paprika aioli Whitley Beef Burger	21
		11.5	Baby gem, tomatoes, red onion, gherkins, skinny fries, smoked paprika aioli	
Butternut Squash Ravioli		10.5	SIDES	
Creamed spinach, crispy sage, pine nuts (V)			Winter Greens Garlic & fennel butter (V, GF)	6
			Triple Cooked Chips (V)	6
MAINS			Roast Honey Root Vegetables (V, GF)	6
Miso Black Cod Celeriac veloute, pickled celery, sweet potato terrine, lemon emulsion (GF, DF*) Fish and Chips Mushy Peas, and tartar sauce		25	Sauteed New Potatoes (V, GF)	6
		22	DESSERIS	
Salmon New potatoes, capers, parsley and lemon cream sauce (GF)		24	Chocolate Fondant Marshmallow, salted caramel, lotus ice cream (V)	11
Fillet of Beef Celeriac fondant, textures of onion, pickled mushrooms, wilted spinach, beef jus (GF) Crispy Pork Belly Black pudding puree, parmentier potatoes, buttered kale, apple & cider veloute (GF) Squash Risotto		32	Honey Comb Cheesecake Glazed Bananas, Pican Crumbs	95
		24	Homemade Hot Pudding of the Day Pouring cream, ice cream, or custard (V)	9.5
		21	Brandy Snap Basket Selection of ice creams and sorbets (V, GF)	95
Squash seeds, blue cheese, crispy sage (V, GF) Feta Gnocchi Mushroom veloute, king oysters, celeriac croquettes, wild mushroom ketchup (V)		23	Selection of Cheese and Biscuits Celery, grapes, homemade chutney (V, GF*)	15
			Dessert Sharing Platter Selection of smaller desserts (V*, GF*)	22

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





DESSERTS

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

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