

SET MENU

2 courses £26.00 | 3 courses £30.00

APÉRITIFS

The Scarlett

Ketel One Vodka, Grand Marnier, Cranberry,
Rosemary, Cinnamon, Lime
£12.00

WINE BY THE GLASS

Folli & Benato - Gavi di Gavi

Piedmont, Italy 2024
£11.00 125ml

Fleur de Montblanc - Merlot

Pays d'Oc IGP - Languedoc-Roussillon, France
£10.00 125ml

STARTERS

Sea bream crudo

ruby grapefruit, basil, aji amarillo

Steak tartare

hand cut crisps

Leek and Pink Fir potato soup (v)

wild garlic pesto and parmesan
Madeleine

MAINS

Chargrilled Black Angus Sirloin Steak

chimichurri and potato rosti
(Supplement £18.00)

Miso glazed Chalkstream trout

daikon, spring onion and dashi broth

Fried fillet of gurnard

Kashmiri masala sauce, coriander and pickled shallots

Artichoke and wild garlic risotto (v)

Parmigiano Reggiano

SIDES

Potatoes (vg/v)

chipped, mashed
or heritage
£7.00

Grilled hispi cabbage

bagna cauda, shaved parmesan
and sourdough bread crumbs
£7.75

Spinach

steamed, buttered
or olive oil and garlic
£7.25

Baby gem salad (v)

ranch dressing, pickled shallots
and sourdough croutons
£9.75

DESSERTS

Raspberry Bakewell tart

crème fraîche

Amedei chocolate mousse

sea salt, olive oil and sourdough crisp

Yorkshire Rhubarb Coupe

vanilla shortbread



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT. Vaping is not permitted. * Offer available only with set menu offering. Does not apply with A La Carte options.