

- NIBBLES -

Choose any 4 of our Nibbles to share for £11.95

- Hummus** with warm Pitta Bread (VE) £3.00 **Mozzarella Pearls** with Basil Pesto (GF) £3.00 **Sun Blush Tomatoes** (GF) £3.50
Green Sicilian Olives (N) £3.00 **Warm Bread Selection** with Balsamic & Rapeseed Oil (N)(GFO) £4.00 **Salted Pork Scratchings** with Tomato Relish (GF) £3.00

- STARTERS -

- Baked Garlic King Prawns & Chorizo** £9.50
With roasted Red Pepper & Sea Salt Focaccia
- Twice Baked Vintage Cheddar Soufflé** (V) £8.50
Chive and Cream Sauce
- Crispy Duck Salad Starter** £9.50 **Main Course** £18.95
With Pineapple, Ginger, Wild Rocket, Pomegranate Seeds & Hoi Sin Sauce
- Smoked Scottish Salmon** (GFO) £9.95
With Marinated Artichoke Heart, Parmesan, Citrus Leaves & Rye Bread
- Salt & Pepper Squid** £8.95
With Red Chilli, Coriander, and a Soy & Lime Dipping Sauce
- The Brasserie Artisan Soup Bowl** (GFO) £6.50
With Olive Oil & Sea Salt Focaccia
- Chicken & Apricot Terrine** £7.95
With Poached Apricots, Tomato Chutney & Sourdough Toast
- Pan Fried Wild Mushrooms** (V) £8.50
With toasted Sourdough, Garlic, Parmesan & Black Truffle Oil

- MAINS -

- Roast of the Day** (GFO) £16.95
Roast Potatoes, Seasonal Vegetables & Pan Gravy
- Classic Pie of the Day** £16.95
With Buttered Mash, Seasonal Vegetables & Pan Gravy
- Chicken Shawarma Salad** £17.95
With Sun Blush Tomato, Olives, Hummus, Red Onion, Tzatziki, Pomegranates & Warm Pitta Bread
- Outdoor Bred Yorkshire Pork** (GF) £18.95
with Sage Potato Fondant, Roasted Carrots, Parsnips & Celeriac with a Cider Apple Sauce
- 'Artisan' Pizza'**
Made with Natural Yeast, Extra Virgin Olive Oil and Semolina Wheat Flour and Freshly Baked
- Buffalo Mozzarella, Tomato, Parmesan and Fresh Basil** (V) £13.95
- Roasted Squash, Ricotta, Sun Blush Tomatoes, Fresh Sage & Chilli Oil** (V) £14.95
- Prosciutto Ham, Wild Mushroom, Spinach, Mozzarella & Parmesan** £15.95
- Beer Battered Cod Fillet** £16.95
With Pea Puree, Chips, Lemon Wedge & Tartare Sauce
- Harissa Salmon Fillet** (GFO) £18.95
With Braised Green Lentils, Roast Cherry Tomatoes, Smoked Paprika Yoghurt & Crispy Capers
- Grilled Sea Bass** (GF) £18.95
with Scalloped Potato, Smoked Bacon, Buttered Curly Kale with a Lemon & Herb Sauce
- Sweet Potato, Bean & Quinoa Chili** (VE) £15.95
With Avocado, Coriander, and warm Pitta
- Roast Butternut Squash Tart** (V) £15.95
With Caramelised Red Onion, Herb Ricotta, Thyme, Tomato & Red Pepper Ragout
- The 'Artisan' Burger** £16.95
Two 5oz Beef Burgers, Toasted Bun, Melted Cheddar Cheese, Coleslaw, Tomato Relish & Chips
- Catch of the Day** – Market price

- GRILLS -

All the beef for our steaks is air dried for a minimum of 28 days to ensure succulence and flavor
(All weights stated are uncooked)

All our Grills unless stated are served with Roasted Vine Tomato, Field Mushroom, Chips & a Rocket, Parmesan & Pickled Red Onion Salad

- Yorkshire Free Range Chicken Breast 7oz** (GFO) £17.95
- Sirloin Steak 10oz** (283g) (GFO) £26.95
- Rib Eye Steak 10oz** (283g) (GFO) £29.95
- 35 Day Aged Yorkshire Cote Du Boeuf**
21oz (595g) £39.95 or **32oz** (for sharing) £69.95 (907g)
Dry aged for longer, the forerib of beef is carefully prepared, cooked and served on the bone for a deep flavour. Its fine marbling caramelises when cooked for a succulent taste. Finished with a Chimichurri Butter – Recommended serving Medium Rare

- SIDES -

- Chips** (VE)(GFO) £3.75
- Sweet Potato Fries** (VE)(GFO) £3.75
- Beer Battered Onion Rings** (V) £3.75
- Steamed Seasonal Vegetables** (GF) £3.75
- Artisan Garlic Bread** with Mozzarella (V) £4.95
- House Salad** with French Dressing (VE) £3.75
- Buttery Mash Potato** (V) £3.75
- Buttered Kale, Courgette & Fine Beans** (V) £3.75

Add a Sauce to Your Grill £3.95

- Green Peppercorn Cream Sauce** (GF)
- Wild Mushroom & Shallot Sauce** (GF)
- Lemon & Herb Sauce** (V)

- DESSERTS -

- Vanilla Rice Pudding**
- Dark Chocolate Torte**
- Baked Vanilla Cheesecake**
- Sticky Toffee Pudding**
- Classic Crème Bruleé**
- Selection of Ice Creams & Sorbets**
- Cheese & Biscuits**
- For full descriptions, please ask for a copy of our dessert menu.

Food Allergies & Intolerances - Please speak to a member of our team about your requirements before ordering.
(N) – Contains Nuts (GF) – Gluten Free (V) – Suitable for Vegetarian (GFO)- Gluten Free Option Available (VE)- Vegan
We cannot guarantee any of our dishes meet these requirements as it is produced in an environment where these allergens are present.