## TOFOLLOW

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CHARGRILLED YORKSHIRE LAMB 'BARNSLEY CHOP' (Served Pink) ~ £24.95 Lamb 'Barnsley Chop' Marinated in Rosemary & Garlic; Parmentier Potatoes; Honey Roasted Carrot; Fine Beans; Petit Pois & Mint Purée; Lamb Jus (GF)

> ROASTED VEGETABLE CAKES & GIANT COUS COUS ~ £18.95 Marinated Baby Peppers; Sundried Cherry Tomatoes; Crispy Chickpeas; Wild Garlic Oil (V, Vegan)

> > COGNAC GLAZED OX CHEEK & BEEF BRISKET ~ £25.95 Buttered Mash; Fricassée of Leeks, Peas & Bone Marrow Butter; Beef Jus (GF)

SOANES CHARGILLED FREE RANGE CHICKEN BREAST ~ £19.95 Wild Mushroom Pasty; Fondant Potato; Chargrilled Tender Stem Broccoli; Petit Pois Purée; Pink Peppercorn Jus; Rioja Reduction

TRIO OF YORKSHIRE WOODLAND PORK ~ £23.95 Confit Belly Pork stuffed with French Black Pudding; Braised Pork Cheek Bonbon; Dijon Mustard Mash; Honey Glazed Carrots; Crackling; Burnt Apple Purée; Red Wine Jus

> PAN SEARED SEA BREAM & GARLIC KING PRAWNS ~ £23.95 Saffron Jersey Royals; Sautéed Mediterranean Vegetables; Samphire; Lemon Oil (GF)

> > ASPARAGUS & PETIT POIS RISOTTO ~ £17.95

White Wine Risotto; Asparagus; Petit Pois; Vegan Parmigiano (V, Vegan, GF)

STEAKS (Local rare breed, minimum 28 day dry aged on the bone in a Himalayan Salt Brick Chamber) Hand Cut Chips, Chargrilled Mushroom, Confit Tomato:

802 RUMP ~ £24.95 802 BARREL CUT FILLET ~ £34.95

PINK PEPPERCORN JUS, BÉARNAISE SAUCE or RED WINE JUS ~ £2.50

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**VEGETABLES, POTATOES & SALADS** ~ £4.50 Each The finest local seasonal vegetables; the perfect addition to your chosen dish:

BROCCOLI & PARMESAN FINE BEANS & CHILLI BUTTER BUTTERED SEASONAL GREENS DRESSED HOUSE SALAD HANDCUT CHIPS SKINNY FRIES

Please note: Our A La Carte Menu is not available on Sunday. A discretionary 10% Service Charge is applied for parties of 6 and above; all service charges and tips go to our team.