

## Your Journey Continues...

From the 80's:

BOEUF BOURGUIGNON (Served by Peter Hopkins back in the day!) ~ £25

Braised shoulder of beef, buttered mash, French beans with a pancetta, silver skin onions, chestnut mushroom & red wine sauce (gf)

SOLE MEUNIÈRE ~ £24

Pan fried lemon sole fillets, chive buttered new potatoes, wilted spinach, caper & dill beurre noisette (gf)

From the 90's:

STEAK DIANE (Yes we still served it in the 90's!) ~ £32

Sirloin steak, hand cut chips, rocket and parmesan salad; mushroom, garlic, brandy, mustard and cream sauce (gf)

CHICKEN CORDON BLEU ~ £22

Breaded chicken breast stuffed with ham and cheese, sautéed new potatoes, braised baby leeks, white wine sauce

From the 00's:

VENISON DUO ~ £29

Roast haunch of venison, venison rump cottage pie, braised red cabbage, rainbow chard, pumpkin purée, dark chocolate sauce

CHARGRILLED BUTTERNUT SQUASH ~ £22

Baked field mushroom, eh up Yorkshire goats cheese, spinach and chard, chilli jam (gf, v, rve)

From the 10's:

PORK FILLET & FRENCH BLACK PUDDING ~ £27

Prosciutto wrapped pork fillet, boudin noir bon bon, lyonnaise potatoes, crispy kale, carrot and swede purée, red wine jus

MARKET FISH ~ £POA

Tannin Level potato gratin, charred courgette, samphire, pea velouté, herb oil (rgf)

SIDES

Purple sprouting broccoli & parmesan (v, gf) £6 • Chive buttered potatoes (v, gf) £5 • Buttered seasonal greens (v, gf) £5 Sticky red cabbage (gf) £5.50 • House salad (ve,gf) £5 • Hand cut chips & rosemary salt (v) £5.50

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.

Key:  $v \sim vegetarian \cdot rve \sim request vegan \cdot ve \sim vegan \cdot gf \sim non gluten containing ingredients \cdot rgf \sim request non gluten containing ingredients \cdot n \sim contains nuts$