To Follow

ROAST BALLOTINE OF YORKSHIRE TURKEY ~ £25

Lemon & cranberry stuffing, pigs in blankets, roast potatoes, glazed root vegetables, sautéed sprouts, turkey gravy (gf)

DUO of VENISON ~ £29

Roast haunch of venison, venison rump cottage pie, braised red cabbage, chargrilled courgette, pumpkin purée, dark chocolate sauce (gf)

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 ~ fpoa

Saffron baby potatoes, roasted cauliflower florets, broad beans, cauliflower pureé, champagne velouté (gf)

BRAISED SHIN OF BEEF ~ £25

Buttered mashed potato, charred savoy cabbage, red wine, pancetta, mushroom and pearl onion sauce (gf)

CHARGRILLED BUTTERNUT SQUASH ~ £20

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

PAN SEARED SALMON FILLET ~ £24

Saffron new potatoes, sautéed fine beans & shallots, chive beurre blanc (gf)

WILD MUSHROOM & TRUFFLE RISOTTO ~ £19

Classic white wine risotto, forest mushrooms, fresh truffle (v, rve, gf)

STEAKS

(Local heritage breed, dry aged on the bone for 5 weeks) Served with triple cooked chips, roast tomato & mushroom, confit shallots

80z SIRLOIN ~ £32 80z FILLET ~ £42

Bearnaise sauce, peppercorn sauce, red wine jus, Harrogate blue cheese sauce ~ £3

SIDES

Purple sprouting broccoli & parmesan (v, gf) £6 • Chive buttered potatoes (v,gf) £5.5 • Buttered seasonal greens (v, gf) £5 Sautéed sprouts (gf) £5 • Sticky red cabbage (gf) £6 • House salad (rve, gf) £5 • Hand cut chips & rosemary salt (v) £5.5

10

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 ~ vegetarian • rve ~ request vegan • ve ~ vegan • gf ~ non gluten containing ingredients • rgf ~ request non gluten containing ingredients • n ~ contains nuts