

Restaurant Week

3 courses & a glass of wine | £30

Baltzersen's Sourdough, EVO Oil & Aged Balsamic (ve) | 6

Nocellara Olives (ve) | 5.5

Starters

Pressed Middlewhite Ham Shank

Piccalilli Gel, Cauliflower, Sourdough Crisp

Smoked Haddock Fishcake

Dill Oil Emulsion

Charred Purple Sprouting Broccoli

Ruby Grapefruit, Watercress, Lemon & Chilli Pangratto (ve)

Mains

Slow Braised Hereford Featherblade

Spring Onion Mash, Sand Carrot

Pan Fried Seabass

Romesco, Brown Butter Potato, Crispy Sage

Wild Mushroom Risotto

Tarragon, Yorkshire Pecorino (v)

Sides

Baby New Potatoes, Chicken Butter Emulsion, Crispy Onion | 6.5

Espelette, Parmesan & Truffle Fries (v) | 6.75

Triple Cooked Chips (ve) | 5

Seasonal Greens, Garlic & Herb Butter (v) | 6

Desserts

Sticky Toffee Pudding

Brandy Butterscotch Sauce, Madagascan Vanilla Ice Cream (v)

Baked Brioche French Toast

Stewed Raspberry, Vanilla Creme Pâtissière (v)

White Chocolate & Yorkshire Rhubarb Tart

Burnt Orange Gel