

SET MENU

2 courses £26.00 | 3 courses £30.00

APÉRITIFS

Cristallina

The Lakes Vodka, Lime, Cranberry, Passion fruit,
Peach, Mint, Fever Tree Grape & Apricot Soda
£12.00

WINE BY THE GLASS

Chablis - Domaine de la Genillotte

Burgundy, France 2023

£15.00 125ml

Barolo - Giacomo Fenocchio

Piedmont, Italy 2021

£20.00 125ml

STARTERS

Curried parsnip soup

fried onion pakora

Chalkstream trout tartare

avocado, spring onion, chilli and
garlic dressing, sesame cracker

Roscoff Onion Tarte Tatin (v)

ripped burrata and
sautéed wild mushrooms

MAINS

Wild mushroom risotto (v)

Parmigiano Reggiano

Scott's Fish Pie

halibut, smoked haddock and prawn

Fillet Of Cornish Pollock

butternut squash and miso purée, toasted seeds,
brown butter ponzu dressing

Chargrilled Black Angus Sirloin Steak

roasted garlic and herb butter, crispy potatoes
(Supplement £18.00)

SIDES

Potatoes (vg/v)

chipped, mashed
or heritage

£6.75

Grilled hispi cabbage

bagna cauda, shaved parmesan
and sourdough bread crumbs

£7.75

Spinach

steamed, buttered
or olive oil and garlic

£7.00

Baby gem salad (v)

ranch dressing, pickled shallots
and sourdough croutons

£9.75

DESSERTS

Steamed Sponge Pudding

golden syrup

Amedei chocolate mousse

sea salt, olive oil and sourdough crisp

Yorkshire Rhubarb Coupe

vanilla shortbread

Selection of three cheeses (to share)

£15.75



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT. Vaping is not permitted. * Offer available only with set menu offering. Does not apply with A La Carte options.

